

SCRAP BOOK

Ruby Elliot's
Recipe Book
-Mother refers to
Margaret Elliot

Swans Down Cake

2 $\frac{3}{4}$ cup F.B. Flour
 1 $\frac{1}{4}$ teaspoon B. powder
 1 $\frac{1}{2}$ teaspoon Soda
 1 $\frac{1}{2}$ teaspoon Salt
 3 $\frac{1}{4}$ cup shortening
 1 $\frac{1}{4}$ cup sugar
 3 - Eggs

1 cup sour milk
 3 $\frac{1}{4}$ teaspoon vanilla ext.
 3 $\frac{1}{4}$ teaspoon lemon ext.

1 $\frac{1}{4}$ Sift & measure flour

B. powder, salt & soda
 Cream butter & sugar till fluffy
 add eggs one at a time & beat
 add milk alternately with flour. Beat
 till smooth after a addition
 very fine

SWANS DOW

WHITE VELVET CAKE

Use two round 8- or 9-inch layer pans or use 13x9x2-inch pan; line bottoms with paper. Preheat oven to 350°F. Sift flour once before measuring.

- 2 $\frac{1}{2}$ cups sifted Swans Down Cake Flour
- 1 $\frac{1}{2}$ cups sugar
- 3 teaspoons Calumet Baking Powder
- 1 teaspoon salt
- $\frac{1}{2}$ cup shortening (room temp.)
- 1 cup milk
- 3 egg whites, unbeaten
- 1 $\frac{1}{2}$ teaspoons vanilla
- $\frac{1}{4}$ teaspoon almond extract

1. Measure sifted flour into sifter; add sugar, baking powder, and salt.
2. Place shortening in mixing bowl; stir just to soften. Sift in dry ingredients. Add $\frac{3}{4}$ cup milk. Beat 2 minutes in mixer or 300 strokes by hand.
3. Add the egg whites, flavorings, and remaining milk. Beat 1 minute more or 150 strokes by hand.

BAKING. Pour batter into prepared pans. Bake in moderate oven (350°F.) about 25 minutes for layers, about 40 minutes for oblong cake.

WARM APPLE cake pudding is usually served with a dollop of whipped cream or ice cream. It would be a perfect dessert for boiled dinner.

APPLE CAKE PUDDING

- 1 cup butter or margarine (room temperature)
- 2 cups sugar
- 2 eggs
- 2 cups sifted all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon soda
- 2 teaspoons baking powder
- 3 cups chopped raw apples
- $\frac{1}{4}$ cup broken nut meats
- 1 teaspoon vanilla

Cream butter or margarine. Cream in sugar. Beat in eggs, one at a time. Sift and measure flour, sift again with salt, soda and baking powder. Add to creamed mixture with apples and nuts. Add vanilla. Spread evenly in greased sheet pan about 10x13-inches. Bake in moderate oven, 350 degrees, for about 45 minutes or until done. Serve topped with whipped cream or ice cream. Yield: 8 to 10 servings.

MASTER RECIPE FOR CUP CAKES: Cream thoroughly $\frac{1}{3}$ cup butter; add 1 cup sugar, a little at a time, beating well. Add yolks of 2 eggs and $\frac{1}{2}$ teaspoon vanilla extract, and beat well. Sift 2 cups flour with 3 teaspoons Royal Baking Powder and $\frac{1}{4}$ teaspoon salt. Add to first mixture 1 cup milk, a little at a time, alternately with the sifted dry ingredients. Fold in stiffly beaten whites of 2 eggs. Bake in greased cup cake tins, or in paper baking cups, in moderate oven at 375° F. about 25 minutes. You'll find many delicious frosting recipes in the Royal Cook Book. Be sure to use Royal, for which this recipe was planned.

about it:
 French Dressing.
 1 can of tomato soup (10c size).
 $\frac{3}{4}$ cup vinegar.
 1 teaspoon salt.
 $\frac{1}{2}$ teaspoon paprika.
 1 $\frac{1}{2}$ cups salad oil.
 1 teaspoon black pepper.
 $\frac{1}{2}$ cup sugar.
 1 tablespoon onion juice.
 1 teaspoon dry mustard.
 1 clove garlic.
 Put all the ingredients in a bowl and mix together well. Keep in a fruit jar.

Separate on dotted line before turning in coupon below to grocer.

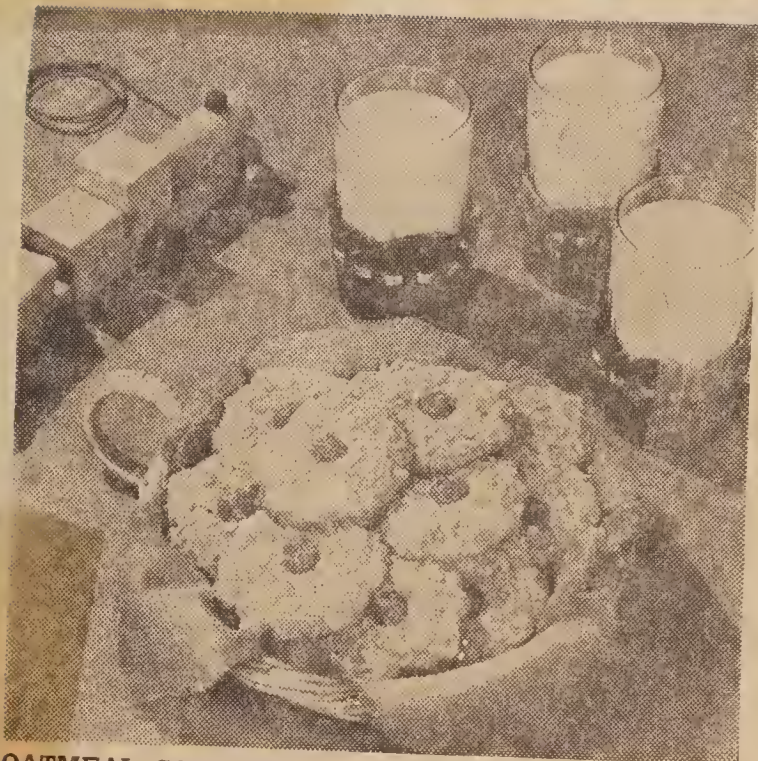
PRIZE CAKE

- 1 3/4 cups sifted Swans Down Cake Flour
2 1/4 teaspoons Calumet Baking Powder
3/4 teaspoon salt 1/2 cup shortening
1 cup plus 2 tablespoons sugar
2 eggs, unbeaten 3/4 cup milk
1 teaspoon vanilla 3/4 cup Baker's Coconut

Sift together three times: flour, baking powder, and salt. Cream shortening with sugar until light and fluffy. Add eggs, one at a time, beating well after each. Then add flour, alternately with milk, beating until smooth. Mix in vanilla and coconut.

Pour into two round 8-inch layer pans, lined on bottoms with paper. Bake in moderate oven (375°F.) for 25 to 30 minutes. Cool and frost.

To make GERMAN'S Chocolate Frosting, melt 1 package Baker's GERMAN'S Sweet Chocolate with 1/2 cup butter. Beat 2 eggs thoroughly. Gradually add chocolate mixture, beating until well blended. Chill until set. Then add 1/2 teaspoon vanilla and beat until creamy.



OATMEAL COOKIES for end of school year parties get deluxe treatment with cinnamon glaze and red cherry centers. Recipe for chocolate chip variation of this favorite is given in Mary Cullen's column.

- powder
1 1/2 cups rolled oats
3 tablespoons milk
1 to 1 1/2 teaspoons vanilla
1 7 ounce package chocolate chips
1/2 cup toasted broken nut meats (optional)

Soften butter or margarine, cream until fluffy, add sugar and cream well. Add eggs one

CRISP cereal and coconut are used in ranger cookies which have been a popular number through the years.

RANGER COOKIES

- 1 cup butter or margarine
1 cup sugar
1 cup brown sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon soda

- 1/2 teaspoon salt
1 teaspoon vanilla
2 cups quick-cooking oatmeal
2 cups prepared crisp wheat cereal flakes (uncrushed)
1 cup shredded coconut

Cream butter or margarine, add sugar gradually and cream thoroughly. Blend in eggs, beat well. Sift flour once before measuring. Sift flour, baking powder, soda and salt together, and add to the creamed mixture. Blend in the vanilla, oat meal, wheat cereal and coconut. Drop by teaspoonfuls on well-greased baking sheet and bake in 375 degree oven, 12 to 15 minutes. About 5 dozen cookies.

LOT LOAF CAKE TEA BREAD

butter or
margarine (soft)
sugar

finely grated
nuts

1 flat can crushed
apple and juice (1
p)

1/2 cup chopped nut meats

- 3 teaspoons vanilla
3 cups sifted all - purpose
flour
3 teaspoons cinnamon
1 teaspoon salt
1 teaspoon soda

Cream butter or margarine, add sugar and cream until fluffy. Beat in eggs, one at a time. Add carrots, pineapple and nuts. Add vanilla. Sift together flour, cinnamon, salt and soda, and combine with first mixture. Turn into two well - greased large loaf pans, or three small loaf pans. Bake in moderate oven, 350 degrees, one hour for large loaves, about 45 minutes for smaller loaves.

A DESSERT we've had requests for lately is apple cake pudding, usually served warm with a dollop of whipped cream or ice cream.

APPLE CAKE PUDDING

- 1 cup butter or margarine
(room temperature)
2 cups sugar
2 eggs
2 cups sifted all - purpose
flour
1/4 teaspoon salt
1/2 teaspoon soda
2 teaspoons baking powder
3 cups chopped raw apples
1/4 cup broken nut meats

BAKED DISH SERVES 4

Put this hasty-tasty casserole together on busy days. Combine in bowl 1 can (10 1/2 oz.) condensed cream of vegetable soup, 1/4 cup milk and 1 tablespoon instant minced onion. Add 1 can (6 1/2 oz.) tuna, 1/4 cup chopped ripe olives and package (3 oz.) potato chips, reserving a few chips for topping. Season to taste and mix together well. Turn into casserole or baking dish. Crumble remaining potato chips over top and sprinkle with grated cheese. Bake in 400 degree oven 30 minutes.

1 teaspoon vanilla

Cream butter or margarine and cream in sugar. Beat in eggs, one at a time. Sift and measure flour, sift again with salt, soda and baking powder. Add to creamed mixture, along with apples and nuts. Add vanilla. Spread evenly in greased sheet pan about 10x13 inches. Bake in moderate oven, 350 degrees, about 45 minutes or until done. Serve topped with whipped cream or ice cream. Yields 8 to 10 servings.

A MOTHER tells us that of the different kinds of cookies she bakes for her daughter who is in college, these crunchy, chocolate-flecked brownies are the favorites.

GOLD RUSH BROWNIES

- 1/4 cup graham crackers
crumbs (about 18 crackers)
1 package (6 ounces)
semi-sweet chocolate
pieces
1/2 cup chopped nut meats
(optional)

1 1/3 cups (15-ounce can)
sweetened
condensed milk

Mix together graham cracker crumbs, chocolate pieces and nut meats. Blend in sweetened condensed milk. Pour into 8 x 8 x 2-inch square pan which has been greased and the bottom lined with waxed paper and greased again. Bake in moderate oven, 350 degrees, until top is golden brown, about 40 minutes. Remove from oven. Let stand in pan 10 minutes. Turn out from pan, remove waxed paper and cut into squares or bars. Cool. Makes 2 dozen cookies.

CABBAGE ROLLS stuffed with a savory rice and ground beef mixture are a main dish the family will enjoy on a cool fall day. Listed along with these on a free Mary Cullen recipe bulletin are ribbon meat loaf, so-called because it has a layer of bread stuffing in the center; molded Waldorf and cheese salad, three - citrus chiffon pie, quick macaroons and yeast muffins called "feather beds" because they are so "feathery" light. If you would like us to mail you a copy send a stamped, addressed envelope to Mary Cullen's Cottage, Oregon Journal.

Your Horoscope

FOR SATURDAY, JUNE 2-1962

MARCH 21 TO APRIL 20 (Aries) - Some less friendly influences, planets. Pluto says trot out Aries' wonder traits as zeal, ingenuity, reliability. Tend essentials quickly, early. Circulate fresh ideas, business or recreation.

APRIL 21 TO MAY 21 (Taurus)

THE TV SCOUT Staff in New York and Hollywood will answer interesting questions in this space. We cannot answer by mail or telephone. Send our questions to ASK TV SCOUT in care of The Journal.

Prize Chocolate Cake
 4 squares Choc -
 1 cup milk
 1 cup sifted cake flour
 2 tsp. B. powder
 4 eggs separated
 1 2/3 cups sugar
 1 tsp. Vanilla Expt.

- Method -
 Cook Choc. and milk
 until thick. Cool -
 Sift flour, salt & B. powder
 together. Beat egg yolks
 add sugar & vanilla
 beat till fluffy.
 Add dry ingredients
 & Choc. mixture in
 small amounts & beat well.
 then fold in beaten
 egg whites last.
 Bake 350 oven
 30 min.

Devil's Food C Uses Buttermilk

By MARY CULLEN
 Journal Food Editor

Almost everyone likes cake. Devil's food is the most popular of all. Recipes range from light to deep rich chocolate. All are pleasing. Each baker has a favorite.

We often receive requests for devil's food cake made with cocoa in place of conventional chocolate. This recipe is the answer. Buttermilk is included for tenderness.

COCOA BUTTERMILK DEVIL'S FOOD CAKE

2 cups sifted cake flour
 1/2 cup cocoa
 1 teaspoon baking soda
 1/2 teaspoon salt
 3/4 cup butter or margarine
 1 teaspoon vanilla
 1 1/2 cups sugar
 2 eggs
 1/2 cup buttermilk
 1/2 cup boiling water

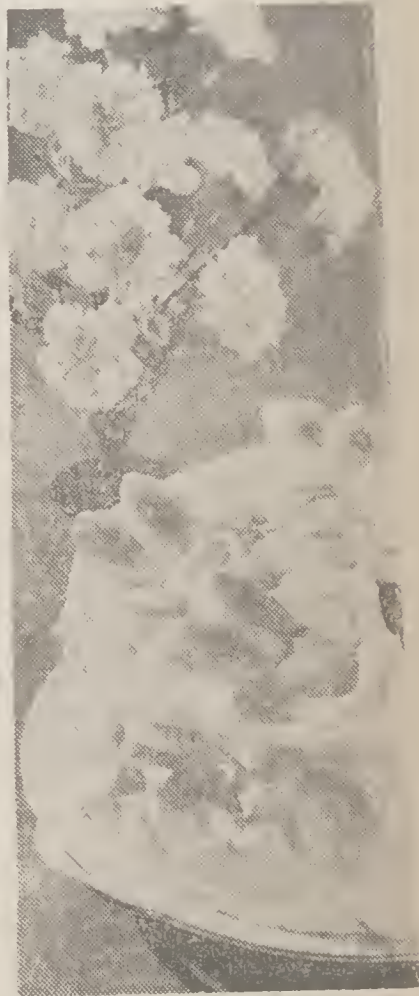
Sift flour, cocoa, soda and salt together. Cream butter with vanilla and sugar until light and fluffy. Add well-beaten eggs, beat until blended. Add sifted dry ingredients alternately with buttermilk, beating well after each addition. Finally, pour in boiling water and beat until smooth. Divide batter into two 8- or 9 inch layer pans which have been lined on the bottom with waxed paper. Bake in a moderate oven, 350 degrees, for 35 minutes. Cool slightly. Turn out on racks and remove paper.

With devils' food cake we like a creamy white frosting. Cooked icing or sweetened whipped cream are good choices. Now that bananas are so plentiful we top the frosted cake with a few slices. This brings out the finest flavors of the cake, frosting and fruit.

WHITE VELVET ICING

5 tablespoons flour
 5 tablespoons sugar
 1 cup milk
 1 cup butter or margarine, softened
 1 cup granulated sugar
 1 teaspoon vanilla

Mix flour and sugar, slowly stir in milk. Cook, stirring constantly over low heat until mixture is very thick and has boiled for about a minute. Chill mixture. Cream butter or margarine and cream in sugar until mixture is very fluffy. Slowly beat in cooled milk mixture and vanilla. If the thickened milk is chilled



CREAMY VELVET frosting provides perfect flavor contrast to termilk and unsweetened cocoa

enough, this is a fluffy type frosting. Spread between layers and on top and sides of cake.

For those who prefer a

Banana Cake Layer or Loaf

$2\frac{1}{4}$ cups sifted C-flour

$2\frac{1}{2}$ teaspoon B. powder

$2\frac{1}{2}$ tsp Soda

dash of salt

$\frac{1}{2}$ cup shortening

$\frac{1}{2}$ cup sugar

2 Eggs.

Vanilla Expt.

1 cup mashed Bananas

$\frac{1}{4}$ cup better milk.

Mix better milk
with Bananas

Sift flour, soda, salt
and B. powder together.

First dry Ingr + then
milk and Bananas
alternate.

You'll like the fresh tangy flavor of cranberries and orange in this tasty nut bread. And it's so easy!

- | | |
|----------------------------------|---|
| $\frac{3}{4}$ cup sugar | 3 cups Bisquick |
| 1 egg | $\frac{3}{4}$ cup chopped nuts |
| $1\frac{1}{4}$ cups orange juice | 1 cup chopped cranberries |
| 1 tbsp. grated orange rind | (fresh or frozen; if frozen, do not thaw) |

Heat oven to 350° (mod.). Mix sugar, egg, orange juice, rind and Bisquick. Beat vigorously 30 seconds.

Batter may still be lumpy. Stir in nuts and cranberries. Pour into well-greased loaf pan, 9x5x3". Bake 55 to 60 min., or until toothpick stuck into center comes out clean. Crack in top is typical. Remove from baking pan. Cool before slicing.

To Bake in Cans: Heat oven to 350°. Divide batter among 3 well greased no. 2 cans or 5 well greased soup cans. Fill slightly more than half full. Bake no. 2 cans 45 to 50 mins., soup cans about 40 min.

Batter Method Used T

By MARY CULLEN
Journal Food Editor

Interest in bread making continues to run high. Although they do not bake bread regularly, many homemakers tell us they enjoy "whipping up" a batch now and then. Such is the procedure now that batter breads are all the rage.

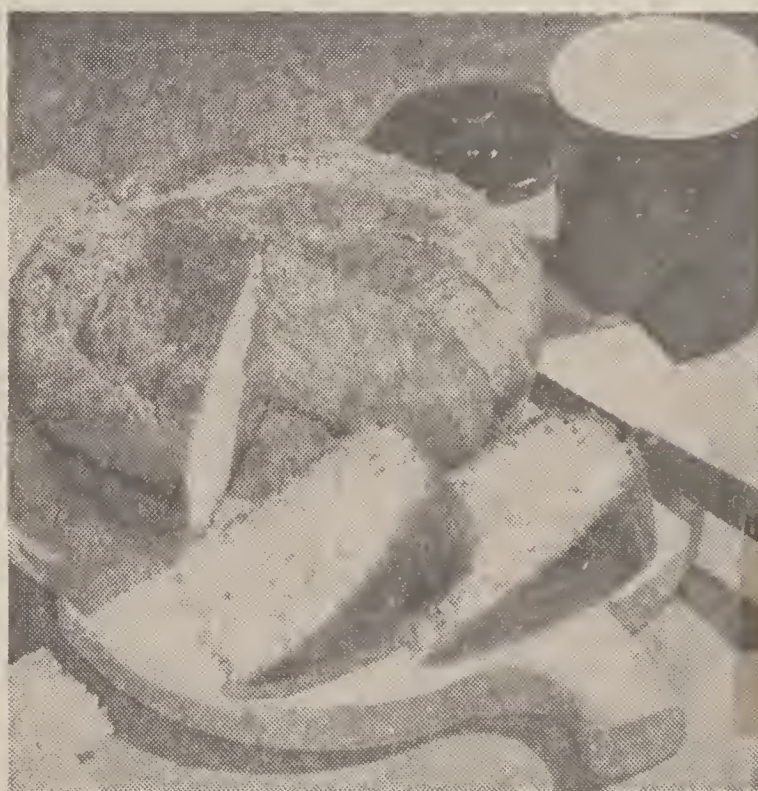
Honey oatmeal casserole bread is made from a beaten yeast batter instead of a kneaded dough to save time-consuming kneading and shaping steps.

Ingredients for the bread are mixed together, then beaten much like cake batter. The batter is allowed to rise just once, then is stirred down and spooned into a casserole. No second rising step is necessary. Oven heat provides the necessary "oomph" to produce a light, tender loaf.

HONEY OATMEAL CASSEROLE BREAD

- 1 package yeast, compressed or dry
- $\frac{1}{4}$ cup lukewarm water
- $\frac{1}{2}$ cup hot water
- $\frac{1}{2}$ cup softened butter or margarine
- $\frac{1}{2}$ cup evaporated milk
- $\frac{1}{4}$ cup honey
- 1 teaspoon salt
- $3\frac{1}{4}$ cups sifted all-purpose flour (about)
- 2 eggs
- 1 cup old-fashioned rolled oats
- Melted butter or margarine

Soften yeast in lukewarm water. Add butter to hot water and when melted, add evaporated milk, honey and salt. Cool to lukewarm. Stir in about



FRESHLY BAKED honey oatmeal casserole bread ready to slice into generous wedges and spread with butter is treat few can resist. This is made from beaten yeast batter rather than kneaded dough to save time, work.

$1\frac{1}{2}$ cups flour and beat until smooth and elastic, about one minute on electric mixer or 150 strokes by hand. Blend in softened yeast, eggs and rolled oats. Stir in enough more flour to make a very thick batter and beat until smooth and elastic, about one minute on electric mixer or 150 strokes by hand. Cover and let rise in warm place (80 to 85 degrees F.) until bubbly, about one hour. Stir down and turn into well-greased 2-quart round casserole dish. Bake at once in moderate oven, 375 degrees, 55 to 60 minutes, or

until top is golden brown and bread begins to shrink from sides of dish. Allow to stand, 10 minutes in casserole before removing. Brush with melted butter or margarine. Cool and cut into wedges. Makes one large round loaf.

DILLY casserole bread which has a special flair with soup and meat, fish or vegetable salads is also made by the batter method. Recipe for this is listed on a free Mary

MRS. T. O. MARSHALL of Powell Butte entered her recipe for buttermilk rolls concluding it with this suggestion, "Serve and watch them disappear."

BUTTERMILK ROLLS

- 1 cup thick buttermilk, scalded and cooled to lukewarm.
- 1 teaspoon sugar
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon soda
- 2 tablespoons melted shortening, butter or margarine.

- 1 package active dry yeast
- $2\frac{1}{2}$ to $2\frac{3}{4}$ cups flour

Mix together the buttermilk, sugar, salt, soda and shortening. Shake in dry yeast, stir until yeast is thoroughly dissolved. Mix in flour, enough to make dough easy to handle. Turn on to floured board, cover and let rest 10 minutes. Knead until smooth and elastic. Shape into rolls (about 18), place in greased pan and let rise 1 to $1\frac{1}{2}$ hours, or until double in bulk. Bake in moderately hot oven, 400 degrees, 15 minutes until lightly browned.

Lemon Sauce

- 1 cup sugar
- 1 Table Spoon butter.
- 1 Table Spoon Cornstarch
- Liquor

1 egg white beaten.

Method

Mix starch and sugar well, add butter, mix to a cream, pink by coloring, and 1 can of lemon juice. Add egg white when ready to serve, then add 1 cup boiling hot water mix well.

This can be served with out the hot water. very fine.

Cake Fillings

Lemon -

$\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ tablespoon Corn starch
Dash of salt.
1 tablesp. grated lemon rind
 $\frac{1}{3}$ cup lemon juice
 $\frac{1}{3}$ cup water
 $\frac{1}{2}$ 1 beaten egg
chunk of Butter -
Cook and cool -

Orange filling
Made much the
same way with Orange.

Orange Marmalade
add to above with
nut meat if desired.

With Lemon Butter filling
 $\frac{1}{4}$ cup Lemon juice and
4 eggs yolks
Chunk of Butter.

Custard filling made
with 1 egg - 2 flour
Cream filling with 2 eggs
yolks and 1/2 cup sugar.

Most any kind of fruit
can be added to the
fillings, for variety.

Sour Cream filling.
1 cup sugar
2 2 tablespoons flour
2 eggs Beaten
1 cup sour cream
2 2 tablesp. Butter
 $\frac{1}{2}$ cup chopped nut
meats
Mix sugar flour, eggs
cream + Butter
Cook + cool and
fold in nuts.

Pimento Cheese Sandwich Filling

1 # cheddar cheese
1 can pimento
2 eggs
1 cup sweet cream.
1 table spoon flour.
1 tea " " salt.
dash of cayenne and chili powder,

add the flour to the cream then beaten
eggs and cheese cut fine heat together
adding finely cut pimento just before
taking from the stove.

7. Massie's Lemon Cookies

$1\frac{1}{2}$ cups flour

$\frac{1}{2}$ stick of butter

$\frac{3}{4}$ teaspoon soda

$\frac{1}{2}$ cup butter

$\frac{3}{4}$ cup sugar

1 egg

$\frac{1}{3}$ cup raisins

$\frac{3}{4}$ cup chopped pecans

Filling for cookies,

$1\frac{1}{2}$ cups of cut up lemon

$\frac{1}{2}$ cup orange marmalade

$\frac{1}{4}$ cup water or orange juice

and cook until clear with

1 tablespoon cornstarch

Cook till thick & cool

fill top of cookie & place

a pecan on top of filling

Very fine

Walnut Remy Cookies

1 cup soft Butter

$\frac{1}{2}$ cup Sugar

$\frac{1}{2}$ " Brown Sugar
firmly packed.

1 egg - Cornish Egg.

$3\frac{1}{2}$ cups Flour.

1 teaspoon Soda

$\frac{1}{2}$ cup chopped walnuts.

$\frac{1}{2}$

2 Teal dough and
wrap in wax, cut
and bake.

(Peanuts can be used
in place of walnuts,
to try them for flavor.

Lemon Meringue 7 Jan 1900.

$\frac{1}{2}$ cup soft Butter.

$\frac{1}{2}$ cup sifted powdered sugar

2 eggs - separated.

1 cup flour.

Back of seat.

Lemon Egg.

2 teaspoons Lemon, rind.

$\frac{1}{2}$ cup granulated sugar.

$\frac{1}{2}$ cup chopped Walnuts

$\frac{1}{2}$ cup Walnut halves.

Beat the granulated sugar
into egg white & chopped
nuts & beat spread in the
baked cookie dough
in pan, and brown
in oven.



A Modern Hotel
In a Modern City

The HOTEL ELLIOTT

ASTORIA, OREGON

Sour Cream Sugar Cookies

- 1 cup butter or margarine (or $\frac{1}{2}$ shortening)
- 2 cups sugar
- 4 eggs
- 1 teaspoon soda
- 1 cup commercial sour cream
- 3 to $3\frac{1}{2}$ cups sifted flour
- Grated rind of 1 large orange
- Sugar



Cream butter and sugar thoroughly. Add eggs, singly, beating thoroughly after each addition. Dissolve soda in sour cream. Add flour to creamed mixture alternately with sour cream. Mix in orange rind. (This dough must be soft.) For easier handling, chill several hours or overnight. Turn dough onto a floured surface and pat out to $\frac{1}{4}$ -inch thickness. Sprinkle on more flour as you work, as the dough is sticky. Cut with 3-inch round cookie cutter. Place on greased baking sheet. Sprinkle with sugar. Bake at 375°F . for 10 to 12 minutes. Yield: about 4 dozen large cookies.

ONE of the most-oft-asked-or quick bread recipes is banana nut loaf. Many double or triple the recipe and store the extra loaves in the freezer.

BANANA NUT BREAD

- $\frac{1}{2}$ cup butter or margarine
- 1 cup sugar
- 2 eggs
- 1 cup pureed bananas
- $1\frac{1}{2}$ tablespoons milk
- 1 tablespoon lemon juice
- 2 cups all-purpose flour
- $\frac{1}{2}$ teaspoons double action or
- 3 teaspoons single action baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- 1 cup toasted chopped walnuts or filberts

Cream butter or margarine, and sugar. Beat in eggs well one at a time. Force bananas through a sieve, add milk and lemon juice and combine with first mixture. Add flour, sifted with baking powder, salt and soda. Add nut meats. Bake in a greased loaf pan in moderate oven, 350° degrees, for 45 minutes. Makes one 1-pound loaf.

MANY persons are asking for the carrot cookie recipe mentioned last week but omit-

BOSTON COOKIES

- $\frac{2}{3}$ cup butter or margarine
- 1 cup sugar
- 2 eggs
- $\frac{1}{2}$ teaspoon soda
- 1 tablespoon hot water
- $2\frac{1}{2}$ cups sifted flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- $\frac{3}{4}$ cup chopped nuts, walnuts, filberts, pecans
- $\frac{3}{4}$ cup raisins or half raisins and half currants

Cream butter well and cream in sugar until fluffy. Beat in eggs, add soda dissolved in hot water. Sift flour with dry ingredients and add. Stir in nuts and raisins. Push from teaspoon onto well greased baking sheet, leaving about 1-inch between each cookie. Bake in moderate oven, 375° degrees, until lightly browned. Yields about 5 dozen 2-inch cookies.

Molasses Nut Cookies

1/2 cup sugar
 1/2 " Butter
 1/2 " Hot water
 1 cup nuts
 1 " Raisins
 3 " Eggs
 1 " Molasses
 2 dash Soda
 2 " Cinnamon
 1/2 cup, Cloves
 2 - 2 egg yolks

Method

Cream butter, sugar
 and hot water together
 then add egg yolks
 molasses, eggs, sugar
 water, add flour and
 spices, nuts and
 raisins.

Very fine

Date cookies

2 - cups Br. sugar
 1 - cup Butter
 2 - Eggs
 1 1/2 cup dates
 1/2 cup walnuts
 1 cup flour
 3 1/2 cups flour
 1 teaspoon Soda
 Dash of salt

Sally's Recipe

TOM-AND-JERRY BATTER

6 eggs, separated
 1/2 to 1 1/2 cups sugar
 1/4 teaspoon soda
 1/2 teaspoon baking powder
 1/4 cup or 2 large jiggers
 light rum, or rum and
 brandy or bourbon

Beat egg whites until fluffy
 and beat in 1/2 cup sugar as
 for making meringue. Beat
 egg yolks until very light,
 beat in more of the sugar.
 The amount of sugar used de-
 pends upon how sweet you
 wish the finished drink. When
 sugar is well combined, stir
 in soda and baking powder.
 Slowly add rum or half rum
 and half brandy or bourbon.
 The liquor used depends upon
 your personal taste and what
 section of the country you call
 home. This small amount of
 liquor "sets" the egg yolks.
 Fold the egg yolk mixture into
 the beaten egg whites and use
 the batter immediately or
 store in refrigerator until
 needed. To serve, put one or
 two tablespoons of batter in
 a cup, slowly stir in boiling
 water and add a jigger of
 liquor. This amount makes
 enough for 12 to 18 drinks.

Sour milk Chocolate Cake

2 cups sif. cake flour
1 ~~cup B. powder~~ Soda
Dash of salt.
 $\frac{1}{2}$ cup shortening.
 $\frac{1}{4}$ cup sugar
~~2~~ 1 ~~teasp~~ Vanilla
3 eggs - separated
2 squares chocolate
melted
1 cup Sour milk.

Fold in beaten eggs
whites last.

Mix as the usual
method for cake.

CREAMY NUT FROSTING

$2\frac{1}{2}$ tablespoons cake flour
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup butter or margarine
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup coarsely chopped
toasted walnuts or fil-
berts

1 cup sifted confectioners'
sugar

Blend flour with milk, cook
over low heat, stirring con-
stantly, to a very thick paste,
for about 10 minutes. Cool to
lukewarm. Cream butter or
margarine with the $\frac{1}{2}$ cup su-
gar and the salt. Add luke-
warm paste and beat with ro-
tary beater until fluffy. Fold
in vanilla and nuts. Use about
 $\frac{1}{3}$ of mixture for cake fill-
ing. To remainder, blend in
confectioners' sugar to make
a more generous amount for
top and sides of cake.

BACK in the limelight are
those rich, creamy cake icings
made with a thick cream sauce
base. One that readers have
been asking for lately is Vel-
da's icing which is just as sat-
isfactory on cookies as it is on
cake.

VELDA'S ICING

2 tablespoons flour
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cups confectioner's sugar
1 teaspoon vanilla

Blend flour, salt and milk
together, cook until thick, over
very low heat, stirring con-
stantly. Cool. Cream together
well, the butter, sugar and va-
nilla. Add to first mixture and
beat thoroughly. (The more
the mixture is beaten, the
creamier it will be.)

Recipe

Never Fails

By MARY CULLEN

DEAR MARY: Here's a rec-
ipe for the woman who had
trouble with her meringues
turning watery. This recipe
never fails if used correctly:

NEVER FAIL MERINGUE

6 tablespoons sugar
1 tablespoon cornstarch
 $\frac{1}{2}$ cup cold water
3 egg whites

Cook the sugar, cornstarch
and cold water over very low
heat, stirring constantly, un-
til the mixture is thick. Cool
and be sure the mixture is
cold. Beat egg whites until
stiff and slowly add the cooked
mixture. Beat well until mix-
ture holds in peaks. Spread
on filling in pie. Bake in mod-
erate oven, 350 degrees, for

**Mary's
Mailbag**

CHOCOLATE ICING

1 cup sugar
 $\frac{1}{4}$ cup cocoa
 $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ cup butter or margarine
1 teaspoon vanilla

Combine sugar and cocoa.
Add milk and butter. Blend
well and heat to boiling. Boil
one minute. Cool until of
spreading consistency and add
vanilla. This provides a glossy
icing for top and sides or fill-
ing and top of a 2-layer cake.

20 minutes. This will keep in
the refrigerator for a day or
even two, until the pie is eat-
en. Once you try this, you will
never use any other. And be
sure the bowl and the beater
are free from all grease. —
Mrs. F. G., Newport.

Chocolate Fudge Cake

2 1/2 cups of Cake flour
1 1/4 tsp Baking powder

Dash of salt
2 squares of chocolate
1 1/4 cups of milk
3/4 cup brown sugar
1 tsp vanilla
2/3 cup of shortening
1 cup white sugar
3 eggs.

Heat chocolate & milk
in double boiler
add br. sugar & beat
until smooth. Add vanilla.
Cream shortening with
sugar & add eggs & beat.
Add dry ingredi to the
cooled chocolate.

makes 3-9 in layers.
Use chocolate frosting.

Silver Cake

3 cups sifted cake flour
3 tsp Bk. powder
Dash of salt.
2/3 cup shortening.
2 cups of sugar
1 tsp vanilla
1 cup milk
5 egg whites.

Method -

Sift flour Bk. powder salt.
Cream shortening with
sugar & vanilla until
fluffy. Add dry ingredi.
Alternate with milk.

Beat egg whites stiff
but not dry and fold
into batter. Bake (350)
30 min. 3-9 in layers.

Coconut frosting.

Cranberry Orange Bread

- 2 cups sifted flour
- $\frac{3}{4}$ cup sugar
- 3 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon nutmeg
- Grated rind of 1 orange
- $\frac{3}{4}$ cup orange juice
- 1 egg, slightly beaten
- 2 tablespoons salad oil
- 1 cup cranberries, chopped



Sift dry ingredients into bowl; add orange rind; mix. Combine orange juice, egg and salad oil. Add to dry ingredients, stirring just until flour is moistened. Fold in cranberries. Spread in greased 9x5x3-inch pan. Bake at 350°F. for 60 to 70 minutes. Yield: 1 loaf.

Cranberry Nut Cake

- 1 cup shortening
- $1\frac{1}{2}$ cups sugar
- 4 eggs
- 3 cups sifted flour
- $2\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- 2 cups cranberries, chopped
- 1 cup chopped pecans



Cream shortening and sugar thoroughly. Add eggs, one at a time, beating well after each addition. Sift together flour, baking powder and salt. Add sifted dry ingredients to creamed mixture, alternately with milk, blending after each addition. Fold in cranberries and pecans. Spread in greased and floured 10-inch tube

pan. Bake at 350°F. for 1 hour and 20 minutes. When cool, frost with Cranberry Frosting, or if desired, sprinkle with confectioners' sugar.

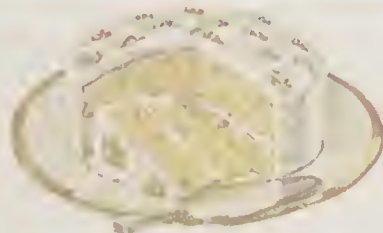
Cranberry Frosting

- $\frac{1}{2}$ cup cranberries
- $\frac{1}{4}$ cup water
- 1 tablespoon lemon juice
- $\frac{1}{4}$ cup butter or margarine, softened
- 4 cups sifted confectioners' sugar, about



Combine cranberries and water in small saucepan. Cook, stirring occasionally, until berries pop, about 5 minutes. Cool. Blend in lemon juice. Cream butter. Add confectioners' sugar alternately with cranberry mixture, blending after each addition. Add only enough sugar to make a spreading consistency. — The End

WALNUT CAKE



WALNUT CAKE

- 2 cups sifted Swans Down Cake Flour
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup butter or other shortening
- 1 cup sugar
- 3 egg yolks, beaten thick
- $\frac{1}{2}$ cup milk
- 1 teaspoon vanilla
- 2 egg whites, beaten light
- $\frac{1}{4}$ cup walnuts, cut coarse

Sift flour once, measure, add baking powder and salt and sift together three times. Add to nuts. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Then add egg yolks. Beat well. Add flour, baking powder, salt and nuts to creamed mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites.

Bake in two 9-inch layers in moderate oven (375° F.) 20 minutes. Spread with Boiled Icing and decorate with walnut halves. (See Boiled Icing Recipe on back of folder.)

Nothing quite climaxes Christmas dinner like steamed pudding or graces a holiday party table like fruit cake.

Rich-in-fruit cakes have been aging and mellowing for many weeks. Fortunately for those who "lost out" in making these varieties there are the so-called quick fruit cakes which can be baked a short time before Christmas.

One of the favorites here in the Northwest is moist, spicy applesauce fruit cake. As you will note, either candied fruit mix or gumdrops can be added to the batter.

- 4 cups sifted all-purpose flour
- 1 teaspoon soda
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- 1 teaspoon nutmeg
- 1 cup butter or margarine (soft)
- 2 cups sugar
- 2 eggs
- $1\frac{1}{2}$ cups sieved applesauce
- 1 teaspoon vanilla
- 1 pound raisins
- 1 to 2 pounds mixed, prepared candied fruits, or 1 to 2 pounds gumdrops of assorted colors and flavors. (Omit black gumdrops.)
- 1 to 2 cups chopped toasted walnut meats or filberts.

SOME LIKE them light so we're giving a recipe for golden fruit cake.

GOLDEN FRUIT CAKE

- $\frac{1}{2}$ pound citron
- $\frac{1}{2}$ pound candied cherries
- $\frac{1}{2}$ pound candied orange peel
- $\frac{1}{2}$ pound candied lemon peel
- 1 pound golden raisins
- 3 cups chopped toasted nut meats
- 1 cup butter or margarine (soft)
- 2 cups sugar
- 1 tablespoon grated orange rind
- 4 eggs
- $3\frac{1}{2}$ cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- $\frac{1}{2}$ teaspoon nutmeg
- 1 cup pineapple, apple or orange juice

Slice candied fruits finely (Continued on Page 6, Col. 1)

DESSERT that can be served warm or cold is the pineapple version of "cake pudding." At this season we'd like the pudding slightly warm with a dollop of whipped cream.

PINEAPPLE CAKE PUDDING

- 2 eggs, separated
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup pineapple juice
- $\frac{1}{4}$ cup drained crushed pineapple
- 1 tablespoon lemon juice
- $\frac{1}{2}$ teaspoon grated lemon rind
- 2 tablespoons melted butter or margarine
- 3 tablespoons flour
- 1 cup milk

Beat egg whites with salt until fluffy, gradually add $\frac{1}{4}$ cup of the sugar and beat until stiff. With same beater, beat egg yolks, add pineapple juice, crushed pineapple, lemon juice and rind and melted butter. Stir in remaining $\frac{1}{4}$ cup sugar mixed with flour, add milk. Fold in beaten egg whites. Pour batter into buttered casserole. Set in pan containing about $\frac{1}{2}$ inch hot water. Bake in moderate oven, 350 degrees, 55 to 60 minutes, or until top is firm and lightly browned. Serve slightly warm or chilled.

POPOVERS

- 1 cup all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- 2 eggs
- 1 cup milk

Sift and measure flour. Put into bowl, add remaining ingredients and beat with a rotary beater or electric mixer until a very smooth and bubbly batter is produced. Have ready

very hot and well-greased muffin pans or custard cups. Fill these half full of the batter. Immediately place in a hot oven, 450 degrees. Bake in hot oven for 15 to 20 minutes, depending upon size of pans. Without opening oven door, reduce temperature by turning oven control to moderate heat, 350 degrees. Bake for 15 to 20 minutes longer. Do not open oven door for first 30 minutes of baking or the cold air striking the popovers will make them collapse. Serves 3 to 4.

By MARY CULLEN
Journal Food Editor

Meals from the oven are very closely associated with chilly days. The association is due perhaps to the many wintertime dishes that lend themselves so conveniently to this mode of cooking.

At home on an oven dinner menu anytime, but particularly at this season, is tamale pie. This savory south-of-the-border combination is just right for warming up a chilly day. For the rest of the meal, just add a salad and an oven dessert.

TAMALE PIE

- 1 cup corn meal
- 1 teaspoon salt
- 1 cup cold water
- 2 cups boiling water
- 1 tablespoon fat or drippings
- $\frac{1}{3}$ cup chopped onion
- 1 pound ground beef
- 2 tablespoons flour
- $\frac{1}{2}$ cup chopped, pitted ripe olives
- 1 (1 pound) can tomatoes

- 2 teaspoons chili powder
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ cup cubed well-aged cheddar cheese

Combine corn meal, salt and cold water. Add to boiling water. Stir until thickened. Cook yellow cornmeal 10 minutes; cook white corn meal 5 minutes. While corn meal is cooking, saute onion in fat or drippings. Add ground beef and brown lightly. Stir in the flour, olives, tomatoes, chili powder and salt. Spread corn meal mush evenly in bottom of greased 8 by 12-inch baking dish. Top with meat mixture. Arrange cubes of cheese on top of meat. Bake in moderate oven, 350 degrees, about 30 minutes. Serves 6.

A big green salad ties in with tamale pie. Or you may prefer a vegetable salad, torn or cut lettuce, romaine or endive, sliced celery, shredded raw carrot, one or two thinly sliced green onions and marinated green beans, drenched with French or Italian dressing.

DESSERT of our choice is lemon cake

POUND CAKE

MOIST, FINE-TEXTURED CAKE... EXCELLENT WITH FRUIT OR BEVERAGE

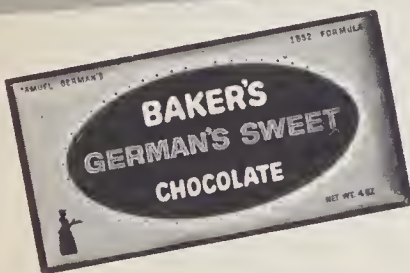
- 1 3/4 cups sifted cake flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup (1/2 pound) butter or margarine
- 1 cup C and H Granulated Sugar *
- 4 eggs, unbeaten
- 1/2 teaspoon vanilla
- 1/4 teaspoon each almond and lemon extracts

Sift together twice the first three ingredients; set aside. Cream butter until light and fluffy. Add sugar slowly and beat hard. Continue beating until the butter-sugar mixture resembles whipped cream; then add whole eggs, one at a time, beating well after each addition. Stir in about half the flour mixture. Add the flavorings and remaining flour and mix by hand or at lowest speed on mixer. Pour the batter into a 9" x 5" x 3" greased loaf pan (or one lined with baking paper). Cut through the thick batter several times with a knife to break large air bubbles. Bake at 325° for 1 hour to 1 hour and 10 minutes. (Top will have a rough crack.) Remove from pan immediately by gently turning cake onto one side. Cool right side up on cake rack.

Fingertip recipe cards for November...

Recipe 1

German's SWEET CHOCOLATE CAKE



- 1 package Baker's German's Sweet Chocolate
- 1/2 cup boiling water
- 1 cup butter or margarine
- 2 cups sugar
- 4 egg yolks, unbeaten
- 1 teaspoon vanilla
- 2 1/2 cups sifted Swans Down Cake Flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 4 egg whites, stiffly beaten

Melt chocolate in 1/2 cup of boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each. Add vanilla and melted chocolate and mix until blended. Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites. Pour batter into three 8- or 9-inch round layer pans, lined on bottoms with paper. Bake in moderate oven (350°F.) for 35 to 40 minutes for 8-inch layers or 30 to 35 minutes for 9-inch layers, or until cake springs back when lightly pressed. Cool. (This delicate cake will have a flat contour and a slightly sugary top crust which tends to crack.)

Frost top and between layers with Coconut-Pecan Filling and Frosting—Recipe 2 on other side.

GERMAN'S IS A REGISTERED TRADE-MARK OF GENERAL FOODS CORP.

FINGERTIP RECIPE CARDS T.M. NANCY SABBER

The search is always on for something to serve committee members, teen-agers or children for snacks. Cupcakes are a neat answer to this quest. They are fun to make, decorate and serve. Try this new version of the old favorite — chocolate. Top them with chocolate. Use a light touch when adding the final decorations. These can be any of a number of goodies — nuts, coconut, crushed hard candies, marshmallows, almond slivers, snipped gumdrops or candied cherries.

DEVIL'S FOOD CUPCAKES

- 2 cups sifted cake flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup butter or margarine
- 1 1/3 cups granulated sugar, or 1 1/2 cups firmly packed brown sugar
- 2 eggs, unbeaten
- 3 squares unsweetened chocolate, melted
- 1 cup milk
- 1 teaspoon vanilla

Measure flour, add soda and salt, and sift together. Cream butter or margarine gradually, add sugar, and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add chocolate and blend. Alternately add flour, milk and vanilla. Stir after each addition until smooth. Spoon batter into paper baking cups in muffin pans or greased and floured muffin pans, filling half full. Bake in moderate oven, 350 degrees, 15 to 25 minutes. This recipe will yield 2 1/2 dozen medium cupcakes.

NOTE: These may be made with 1 3/4 cups sifted all purpose flour instead of cake flour but the texture will not be as good.

FINE TEXTURE of this cupcake is complemented by a silky smooth chocolate frosting.

CHOCOLATE SATIN FROSTING

- 2 1/2 cups sifted confectioners' sugar
- 1/4 cup hot water
- 3 squares unsweetened chocolate, melted
- 1 egg, slightly beaten
- 1/2 cup butter or margarine (at room temperature)
- 1 1/2 teaspoons vanilla

Combine sugar and hot water; blend until smooth. Add melted chocolate and blend well. Beat half of egg into chocolate mixture; and remaining half and beat well. Add butter, a tablespoon at a time, beating well after each addition. Blend in vanilla. Place bowl firmly in ice water and beat until frosting is of spreading consistency. This

LEMON CAKE PUDDING

- 2 eggs, separated
- 1/4 teaspoon salt
- 3/4 cup sugar
- 1 teaspoon grated lemon rind
- 1/3 cup lemon juice
- 2 tablespoons melted butter or margarine
- 3 tablespoons flour
- 1 cup milk

Beat egg whites with salt until fluffy, gradually add 1/2 cup of the sugar and beat until stiff. With same beater, beat egg yolks, add lemon rind and juice and melted butter. Stir in remaining 1/4 cup sugar mixed with flour, add milk. Fold in beaten egg whites. Pour batter into buttered casserole. Set in pan containing about 1/2 inch hot water. Bake in moderate oven, 350 degrees, 55 to 60 minutes, or until top is firm

more cake than brownie, though it resembles a brownie in recipe style. There is no leavening in the mixture. The cake is very rich and good.

NEVADA FUDGE CAKE

- 1 cup butter
- 2 cups sugar
- 4 ounces bitter chocolate
- 4 eggs
- 1 cup sifted all-purpose flour
- 2 teaspoons vanilla
- 1 cup nuts

Cream butter, cream in sugar, add chocolate, beat in eggs one at a time. Beat well after each addition. Stir in flour, vanilla and nuts. Spread into greased 10x14-inch baking pan. Bake in moderately slow oven, 325 degrees, for about 35 minutes or until cake tests done.

Questions received at the Cottage indicate that a great many of our readers are engaged in preparing meals for churches and large organizations. A most helpful book for chairmen or planners of these functions is Mary Cullen's guide for quantity cooking and buying, Food for Fifty. There is a 50 cent charge for the book. It is available at our fourth floor headquarters in the Journal-Oregonian Bldg., 1320 SW Broadway. We will mail copies of the book to those who send requests with 50 cents to Mary Cullen's Cottage, Oregon Journal, Portland, 97201.

De Margos Brownies

3- Tablespoons melted shortening

1- cup sugar -

1- egg -

2 squares or 8 Tablespoons

chocolate.

1- cup flour -

1- Teaspoon baking powder,

1- " Salt.

1/3 cup milk, Vanilla

and 1 cup sweet meats.

PEANUT BRITTLE DELUXE

- 2 cups C and H Granulated Sugar *
- 1 cup corn syrup
- 1/4 cup water
- 1 1/2 cups salted peanuts
- 2 tablespoons butter or margarine
- 1 teaspoon vanilla
- 2 teaspoons soda

In a 3-qt. saucepan combine sugar, corn syrup and water; mix well. Cook over medium heat (stirring constantly until sugar dissolves, then frequently to prevent burning) to 285°. Add peanuts and butter. Stir constantly (with candy thermometer). Cook to 295°. Remove from heat. Add vanilla and soda, stirring in well; work fast. Pour onto a well-oiled surface (marble or porcelain) or a large cookie sheet. Spread out with spatula as thin as possible. Soon as brittle begins to set, loosen from slab. Flip it over; stretch and pull out the brittle as thin as you can. When cold, break into pieces. Makes about 2 pounds.

Hot-off-the-griddle Klondike Pancakes

Stack them high, pour on buttery syrup, and dig into a heap of good breakfast eating. These are puffy-light and tender, with a tantalizing fragrance of yeast

Makes about 16 four-inch pancakes

- 1 cup milk
- 1/4 cup shortening
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 envelope active dry yeast
- OR: 1 cake compressed yeast
- 1/4 cup very warm water
- 1 egg
- 1 cup sifted flour

1. Scald milk with shortening in medium-size saucepan; stir in sugar and salt; cool to lukewarm.
2. Sprinkle or crumble yeast into very warm water in medium-size bowl. ("Very" warm water should feel comfortably warm when dropped on wrist.) Stir until yeast dissolves, then stir in cooled milk mixture; beat in egg and flour. Cover; let rise in warm place, away from draft, 1 hour, or until double in bulk.
3. When ready to bake, heat griddle slowly. Test temperature by sprinkling on a few drops of water; when drops bounce about, temperature is right. (If using electric griddle, follow manufacturer's directions for heating.) Grease lightly with butter, margarine, or salad oil, then repeat greasing before each baking.
4. Stir batter down; ladle, a scant 1/4 cup for each cake, onto griddle. Bake 1 to 2 minutes, or until bubbles appear on top; turn; bake 1 to 2 minutes longer. Stir batter before baking each batch. Serve hot with butter or margarine and syrup. ##

* A reprint of a favorite recipe
FAMILY CIRCLE

NO FAIL PIE CRUST

- 3 cups all purpose flour
 - 1 teaspoon salt
 - 1 1/4 cups lard or other shortening.
 - 1 egg
 - 1 tablespoon vinegar
 - 5 tablespoons water
- Work lard into flour and salt until pieces are the size of peas. Beat egg well and mix in vinegar and water. Drizzle into flour a little at a time and combine well. This makes 2 large 2-crust pies.

By MARY CULLEN
Journal Food Editor

Golden fried fritters come in all sizes, shapes and varieties. By definition fritters are "food which has been dipped in batter and cooked either in deep hot fat or sauteed in butter or other fat. The food may be fruit, meat, poultry or vegetables and may be uncooked, precooked or leftover food."

Breakfast fruit fritters give a good start to the day. Meat and vegetable fritters serve as substitute for potatoes at lunch or dinner, and fruit fritters serve as dessert most any time.

Fritter-making is an art. We feel fritter batter should be light. This is accomplished by beating an egg into batter. Fruit fritters will include sugar in batter. Vegetable and meat fritters do not. Frying temperature is important. We suggest moderately hot fat, 375 degrees. When it comes to frying, be sure dough is not crowded into fat. All the trick is add up to better fritters.

These fruit fritters have feathery-light batter. The big surprise inside is a whole, round piece of banana. For this it's best to choose bananas that are not quite ripe. Bananas with all-yellow peels are just right for fritter making.

BANANA FRITTERS

Melted shortening or oil for frying

2 to 3 firm bananas

1/4 cup flour

Fritter Batter:

1 cup sifted all-purpose flour

2 teaspoons baking powder

1 1/4 teaspoons salt

1/4 cup sugar

1 egg, well beaten

1/2 cup milk

2 teaspoons melted fat

Fill deep kettle 2 to 4 inches deep with shortening or oil and heat to 375 degrees. Peel bananas, cut into 1 to 2 inch diagonal pieces. Roll in flour. Prepare batter, sifting flour, baking powder, salt and sugar. Combine egg, milk and melted fat in mixing bowl. Add dry ingredients. Mix just until batter is smooth. (This should be a thin batter. Thin down with more milk if necessary.) Dip banana pieces into fritter batter, making sure each piece is completely coated. Fry in deep fat, until brown on one side, turn and brown on other side. Drain on rack covered with paper towels. Serve hot with warm sauce. Yield: 6 servings.

Ideally banana fritters are served with a thin rum, brandy, orange or lemon sauce spooned or poured over fritters.

ORANGE FRITTER SAUCE

1/2 cup sugar

1 tablespoon cornstarch

1 cup boiling water

1/8 teaspoon salt

2 tablespoons butter or

margarine

2 tablespoons lemon juice

1/4 cup orange juice or 2 tablespoons orange juice concentrate

1 tablespoon grated orange rind

Mix sugar and cornstarch. Add boiling water slowly, stir until smooth. Cook over low heat, stirring constantly until thickened and clear. Remove from heat. Add salt, butter, orange juice and rind and serve hot.

CORN FRITTERS

BRAN APPLE COFFEE CAKE

3/4 cup milk

1 cup 100 per cent bran cereal

1 cup sifted flour

1/3 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

1 teaspoon cinnamon

1 egg

3 tablespoons melted butter or margarine

1 cup chopped, raw apple

Topping:

2 tablespoons melted butter or margarine

1/4 cup sugar

1/2 teaspoon cinnamon

3 tablespoons flour

Measure milk and bran into mixing bowl. Let stand five minutes or more. Sift flour with sugar, baking powder, salt and 1 teaspoon cinnamon. Melt 1/3 cup butter or margarine in small pan over low heat. Add egg and 3 tablespoons melted butter or margarine to milk and bran and beat well. Add chopped peeled or unpeeled apple. Stir sifted dry ingredients into mixture just enough to moisten. Do not overstir. Turn into greased, 8-inch square pan or pan of similar size. Mix topping ingredients into remaining melted butter or margarine. Sprinkle topping over batter in pan. Bake in moderately hot oven, 400 degrees, for 30 to 35 minutes. Sprinkle top with confectioner's sugar, if desired. Yields 9 servings.

Pudding Sauce Is Favorite Recipe

Mrs. Charles L. Boss, 353 East Twelfth street North, says her favorite recipe is a delicious sauce for plum pudding.

The directions are: Beat 1 egg stiff and then gradually add 1 cup pulverized sugar. Add 2 tablespoons melted butter, a little vanilla, a little brandy extract and a pinch cinnamon. Use a Dover egg beater and beat well.

Mrs. Boss says this recipe is rather unusual and is always liked by her guests.

RYE BREAD is the preference of many bread makers. It can be made following the standard yeast bread recipe using 3 cups of rye flour in place of 3 cups of white flour. If desired, 4 to 6 tablespoons of sugar are used for sweet rye. Sometimes bread makers add half teaspoon of cardamom seed in dough. Others sprinkle the loaf with caraway seed after shaping and brushing with egg white, still others add 1 or 2 tablespoons of caraway seed to the dough.

Molasses, brown sugar, rye and rye flour are additions to the usual ingredients in this typical Swedish bread. It is a favorite of one of the Mary Cullen staff.

SWEDISH RYE BREAD

packages or cakes yeast, dry or compressed
cup warm water
cup brown sugar
cup molasses
tablespoons shortening
teaspoon salt
teaspoon cloves
cups scalded milk
cups sifted white flour
cups sifted rye flour
tablespoon melted shortening

Dissolve yeast in water. Combine sugar, molasses and tablespoons shortening, salt and cloves. Add scalded milk, stir until shortening is melted. Cool to lukewarm. Add dissolved yeast, mix well. Blend white flour and rye flour. Add milk mixture, gradually beating after each addition. Knead dough on floured surface, adding only enough flour to knead easily. This dough should be slightly sticky. Place dough in greased bowl. Brush with 1 tablespoon melted shortening. Cover. Let rise in warm place until double in bulk, about 1 hour. Divide dough in half; shape into two loaves. Place in two greased 9x5x3-inch loaf pans. Cover. Let rise in warm place until double in bulk, about 45 minutes. Bake in moderate oven, 350 degrees, for 40 to 45 minutes. Yield: 2 loaves.

After starting with bread, yeast baking takes many forms. Once you get started you'll want to try other recipes. Free Mary Cullen bulletins feature no-knead French bread, baked yeast doughnuts, sticky muffin-buns and delicious orange rolls for those who desire something fancy. The bulletins may be obtained at our office on the fourth floor of the Journal - Oregonian Bldg., 1320 SW Broadway. To have bulletins mailed, send requests with stamped, addressed envelopes to Mary Cullen's Cottage, Oregon Journal, Portland 97201.

White Cookies Recipe
 7 1/2 cups sugar 1 cup butter
 2 1/3 cup sour milk 2 eggs 1/2 cup
 cream tartar 1/2 cup soda
 flour and flouring.

Filling
 1 cup chopped raisins 1/2 cup
 sugar 1 tablespoon flour
 Mix with 1/2 cup milk.
 Put some to bowl spread on
 cookies.

Date Sticks
 This is my best receipt
 and quickly made.
 6 eggs 2 cups sugar Beat
 eggs add sugar then add
 1/2 cup melted butter 2 tablespoons
 cocoa 2 1/2 cups flour 2 teas
 Baking powder vanilla salt
 1 lb. chopped dates 1 lb. Eng
 walnuts. After they are mixed

1 Grill

baking powder
 1/4 teaspoon salt
 1 1/2 cups sugar
 1/2 cup plus 1 1/2 tablespoons
 margarine
 1 cup milk
 1 teaspoon vanilla
 2 eggs

Sift and measure flour, sift
 again with baking powder,
 salt and sugar. Cream mar-
 garine to soften. Sift in dry
 ingredients. Add 3/4 cup of the
 milk and the vanilla. Mix un-
 til flour is dampened. Beat
 300 strokes by hand or 2 min-
 utes in mixer at low speed.
 Add eggs and remaining
 milk. Beat 150 strokes by
 hand or 1 minute in mixer
 (at low speed). Count only ac-
 tual beating strokes or time.
 Scrape down bowl and spoon
 or beater often. Turn batter
 into greased pans, 2 9-inch
 layer pans or a 13 x 9 x 2 inch
 pan. Bake in moderate oven,
 375 degrees, 25 minutes for
 layers, or 35 to 40 minutes
 for sheet cake. Test for done-
 ness by pressing lightly in
 center of cake, when cake
 springs back it is done. Cool
 cake in pans on racks 5 min-
 utes, loosen from sides, turn
 out, turn right-side up to cool.

BROILED ORANGE

FROSTING

4 tablespoons melted mar-
 garine
 3/4 cup white sugar
 1/4 cup orange juice
 2 teaspoons grated orange
 rind
 3/4 to 1 cup shredded coconut

Combine all ingredients.
 Spread over hot cake. Place
 under broiler for about 5 min-
 utes or until lightly browned.
 Do not bake.

GS Award Presented

A plaque of "appreciation
 for support and cooperation"
 with the Girl Scouts of the
 U.S.A. was presented to the
 National Congress of Parents
 and Teachers, during its con-
 vention here.

Mrs. James Simmons, a 15-
 year volunteer with the Port-
 land Area Girl Scout Council,
 made the presentation.

The Girl Scouts are celebra-
 ting their 50th anniversary.

STRAWBERRIES will have
 a place in many a dessert.
 None can be more appro-
 priate than the basic yellow
 cake served shortcake style
 with plenty of strawberries
 topped with whipped cream
 or ice cream. You may like
 to bake these as cupcakes for
 easy serving. And if you don't
 plan to serve it as shortcakes,
 we give a recipe for a broiled
 frosting that's different.

Good flavor, so important
 in a cake of this type, is
 achieved by using margarine.
 Two brands mentioned in our
 column previously and high
 in poly-unsaturated fats are
 Swift's Award, and the new
 Gold 'N' Sweet margarine
 made with safflower oil.

ONE BOWL YELLOW CAKE

2 1/2 cups sifted cake flour
 3 teaspoons double action

Old fashioned Molasses Cookies.

8 cups flour
 4 teaspoons Soda
 1 " " Salt
 1 tablespoon ginger
 1 teaspoon Cinnamon
 3 cups Molasses.
 1 cup pure (lard).
 Dash of nutmeg (Melted)
 10 tablespoons Boiling water

- Method -
 Sift flour with salt, soda
 and spices three times.
 Combine Molasses, the
 spicing and lard in the
 boiling water.
 Add dry ingredients to the
 liquid, blend well.
 Cut and bake.
 Always use lard in this
 Recipe. Not shortening

LEMON CUSTARD FILLING . . .

1½ cups Spreckels Granulated Sugar
 4 tablespoons cornstarch
 4 egg yolks
 4 tablespoons lemon juice
 (Fresh, frozen or canned)
 1¼ cups water

Combine all ingredients in a saucepan. Place over heat and bring to a boil stirring constantly. Cook 1 min. remove from heat and stir in 1 teaspoon grated lemon rind, 1 tablespoon butter. Cool.

• FOOD •

Fruit Finishings

Why Not Try

Tossing canned or thawed frozen **pineapple chunks** with slightly frozen **orange-juice concentrate** and grated **orange rind**—serving in parfaits or dessert dishes.

Serving halved, cored fresh **pears** with blue-cheese wedges.

Layering **orange sections** and **banana slices** in sherbet glasses and adding a sprinkle of flaked coconut and a dash of sherry—for serving ice cold.

Heating a package of frozen **blueberries** with a dash of cinnamon and nutmeg—to serve hot over French toast or bakers' dessert shells.

Folding thawed frozen **raspberries** along with whipped cream into cold, cooked rice.

Serving small bunches of **green grapes** as a garnish for chocolate pie or cookies.

Topping toasted frozen waffles with thawed frozen **raspberries**, **strawberries**, or **blueberries**, plus ice cream or whipped cream or squares of cream cheese.

Adding brown sugar and nutmeg to **applesauce** and topping with a scoop of vanilla ice cream and toasted almonds.

Serving canned **figs** in syrup with a spoonful of commercial sour cream and a sprinkle of cinnamon.

Arranging drained canned **peach halves** on a cookie sheet; topping each with a marshmallow dipped in **peach syrup**; and browning under broiler.

Pouring canned **apricot nectar** over **seedless grapes**, tossed with canned or thawed frozen **pineapple chunks**.

Combining canned **purple** and **greengage plums** and serving in their own syrup, garnished with slivered almonds.

Topping chilled canned **grapefruit sections** with freshly grated **orange** or **lemon rind**, tossed with a little nutmeg.

Combining canned or thawed frozen **peach slices** with slightly thawed frozen **raspberries** and serving very cold. ♦

Spiced Fruit Bread

$\frac{1}{4}$ cup Butter

$\frac{1}{2}$ cup Molasses

$\frac{1}{2}$ cup Sugar

1 Egg -

2 cups sifted flour

$\frac{1}{2}$ tsp. Soda

$\frac{1}{2}$ " B. powder

dash of Salt.

dash of Cinnamon

one or two drops Nutmeg.

$\frac{1}{4}$ cup of Milk or Sour
Milk.

$\frac{1}{2}$ cup raisins

$\frac{1}{2}$ cup nut meat

1 tsp. grated orange

or lemon rind.

1 teaspoon Vanilla
Extract

Spice Muffet Banana Cake

2 cups sifted flour
 1/2 tsp. Bk. powder
 3/4 " " soda
 1/2 " salt, 1 cup shortening
 1/4 cup butter milk
 1 cup mashed Bananas.
 1 1/2 " white sugar
 2

2 Eggs well beaten
 1 tsp. vanilla. Method
 Sift flour, soda, salt, and Bk.
 powder together. Add milk to Ban.
 Cr. shortening with sugar, add eggs.
 beat well!

Add flour & milk mixture
 alternately, add vanilla.
 Bake in layers, spread
 frosting with sliced Ban.
 if desired, or bake in loaf.
 Very special cake

Versatile recipe for spice cake

You can make a prune, apple sauce, or banana spice cake with this one easy recipe. These moist, mildly spiced cakes use a whole egg and two egg yolks. You make the frosting, fluffy and white, in pleasing contrast to the cake, with the remaining two egg whites.

PRUNE SPICE CAKE

1/2 cup shortening
 1 cup sugar
 1 whole egg
 2 egg yolks
 1 cup pitted and chopped prunes (use moist-
 pack dried prunes or well drained
 stewed prunes)
 2 cups all-purpose flour
 2 teaspoons baking powder
 1 teaspoon soda
 1/2 teaspoon salt
 1 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1/4 teaspoon allspice
 1/2 cup buttermilk
 1/2 to 1 cup nut meats (optional)

Cream the shortening and sugar together until fluffy. Add the whole egg and egg yolks and beat well. Blend in prunes. Sift the flour, measure, then sift into the creamed mixture with the baking powder, soda, salt, cinnamon, nutmeg, and allspice. Stir until blended. Mix in buttermilk until blended. Stir in the nut meats, if you use them.

Turn into two greased 8-inch layer cake pans and bake in a moderate oven (350°) for 35 to 40 minutes or until the cake starts to pull away from the sides of the pan. Remove from the oven. Cool about 5 minutes, then turn out of pans and cool thoroughly. Frost between the layers and on the top and sides with Snow White Frosting (recipe below). Sprinkle the top of the cake with nutmeg.

VARIATIONS

Apple Sauce Spice Cake. Instead of prunes, use 1 cup sweetened apple sauce.

Banana Spice Cake. Instead of prunes, use 1 cup mashed ripe bananas and omit the nutmeg and allspice.

SNOW WHITE FROSTING

2 egg whites
 2/3 cup sugar
 1/2 cup light corn syrup
 2 tablespoons water

Combine all the ingredients in the top of a double boiler and beat for 1 minute. Place over boiling water and beat with an electric mixer for 3 minutes or a rotary beater for 7 minutes, or until stiff peaks form. Scrape sides and bottom of pan occasionally. Remove from heat and continue beating until mixture cools — E. C., Kamiah, Idaho.

Hot Drop Cookies
 1/2 cup of sugar
 1/2 " " butter
 1 " " margarine
 1/2 " " hot water
 yolks of two eggs
 2 teaspoons each of cinnamon
 cloves
 1 cup of raisins
 1 " of nut meats chopped
 enough flour to drop from
 spoon.
 1 teaspoon soda

conveniently baked in morning hours.

Oatmeal Drop Cookies

1/2 cup shortening 1 1/2 cups fine
 1 cup sugar oatmeal
 1/2 cup milk 1 1/2 cups flour
 1 cup raisins 1 egg
 1/2 cup chopped 1/2 teaspoon salt
 nut meats 1 teaspoon cinnamon
 1/2 teaspoon soda 1/2 teaspoon cloves
 dissolved in 1 1/2 teaspoon nutmeg
 teaspoon water

Cream the fat and sugar, and add beaten egg. Sift the dry ingredients, except oatmeal, together and add with the milk to the egg, sugar and butter mixture. Add soda, which has been dissolved in the water and then the oatmeal, which has been mixed with the nuts and raisins. Mix well. Drop from a teaspoon onto a greased baking sheet and bake to a golden brown in oven 375-400 degrees F. Remove from pan while hot.

Lemon Cocoanut Cookies

1/4 cup butter 1 1/2 cups pastry
 1/4 cup sugar flour
 1 egg 1 1/2 teaspoons bak-
 1/2 teaspoon lemon ing powder
 extract 1/2 teaspoon salt
 1/2 cup milk 1 cup cocoanut

Cream butter, add sugar, well beaten egg and flavoring. Sift dry ingredients three times and add alternately with the milk. Add cocoanut and drop by spoonfuls on oiled tins. Allow about two inches between each cookie. Bake until lightly browned in oven, 375 degrees F.

Chocolate Ice-Box Cookies

1/2 cup shortening 2 squares melted
 1 1/2 cups sugar chocolate
 1 egg 1/2 cup milk
 2 1/2 cups flour 2 teaspoons baking
 1/2 teaspoon salt powder

Cream shortening, add sugar and mix thoroughly. Add well-beaten egg, salt and melted chocolate. Beat well, then add alternately milk and the remaining dry ingredients sifted together three times. Keep in ice-box or place overnight. Cut in thin slices with a sharp knife and bake minutes in oven, 375 degrees F.

BANANA OATMEAL COOKIES

3/4 cup butter or margarine
 1 1/2 cups sifted all-purpose flour

1 cup sugar
 1/2 teaspoon salt
 1 1/2 teaspoon baking powder
 1/4 teaspoon nutmeg
 3/4 teaspoon cinnamon
 1 cup mashed ripe bananas
 1 egg

1 3/4 cup rolled oats
 1/2 cup chopped nut meats (optional)

Soften butter or margarine in mixing bowl by allowing to become room temperature, or cut up in bowl that has been rinsed with hot water. Sift flour, sugar, salt, baking powder and spices together and sift into butter. Add 1/2 cup bananas and beat for about 2 minutes, or until mixture is smooth. Add remaining ingredients and stir until well mixed. Push from tip of teaspoon onto greased baking pan. Allow room for expansion in baking. Bake in moderately hot oven, 375 degrees, for about 12 minutes, or until cookies are a light brown. Loosen from pan immediately, cool and store. Makes about 4 dozen cookies 2 inches in diameter.

Sugar Cookies

1/2 cup white sugar
 1/2 cup butter
 1 egg
 1/2 tsp. salt
 1 1/2 tsp. cream of tartar
 1/2 cup brown sugar
 1/2 cup shortening
 2 1/4 cup flour
 1 tsp. baking soda
 1 tsp. vanilla.

Cream shortening and sugars then beat in egg. Add flour sifted with salt, soda and cream of tartar. Then add vanilla. Roll dough in small balls and press flat with fork that has been dipped in milk. Bake 8 to 10 minutes in 375 degree oven. Remove from pan immediately.

CRUNCHY TOP APPLESauce BARS

2 cups sifted all-purpose flour
 1/2 teaspoon baking soda
 1 teaspoon baking powder
 1/4 teaspoon salt
 1 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1/4 teaspoon ground cloves
 1/2 cup soft butter or margarine
 1/2 cup sugar
 1 cup sweetened applesauce

1 teaspoon vanilla flavoring
 1 cup raisins

Topping:

2 cups corn flakes, crushed
 2 tablespoons soft butter or margarine

1/4 cup sugar
 1/4 cup chopped nut meats

Sift together flour, soda, salt, and spices. Blend butter and sugar. Stir in applesauce and vanilla. Add sifted dry ingredients, mix well. Stir in nut meats and raisins. Spread batter in greased 15 1/2 x 10 1/2-inch baking pan. For topping, crush corn flakes into fine crumbs. Cream together the sugar and butter. Add corn flake crumbs and nutmeats. Sprinkle over batter. Bake in moderate oven, 350 degrees, about 30 minutes. When cool, cut into bars, 2 1/2 x 1 inches. Makes 5 dozen bars.

JUST as the name implies, saucepan orange date bars are whipped up in a sauce-

Orange Cream Cookies

1 cup heavy sour cream
 1 cup sugar
 1 egg
 1/2 cup melted butter
 2 tablespoons orange juice
 1 tablespoon grated orange peel
 1 teaspoon soda
 1 teaspoon baking powder
 Flour enough to make soft dough
 Handle very lightly. Bake in oven, 450 degrees. - Edith F. Barre
 531 East Broadway, Eugene, Or.
 Fifteenth prize:

Orange Short

Ranger Cookies

1 cup shortening
 2 eggs
 1 tsp. vanilla
 1 tsp. soda
 1 tsp. baking powder
 3/4 tsp. salt
 4 Tbsp. water
 1 cup brown sugar
 1 cup white sugar
 2 cups flour
 2 cups oatmeal
 2 cups cornflakes
 1 cup coconut (if desired)

Cream shortening and sugar, add eggs, beat well, add water and beat. Sift flour, measure and add rest of dry ingredients. Add oatmeal, cornflakes and coconut. Chill good, roll out in balls and bake in 400 degree oven.

USE CREAM IN COOKIE RECIPE

Soured Material Is Found of Benefit to Housewife in Making Pastry

Sour cream substitutes for shortening in two cookie recipes. You will like to fill the cookie jar with both now since the picnic season has opened.

Spice Drop Cookies

1/2 cup brown sugar 2 1/4 cups flour or more
 1 tablespoon melted butter 1/2 teaspoon salt
 1/2 cup molasses 1/2 teaspoon soda
 1 egg 1 teaspoon baking powder
 1/2 cup sour cream 1/2 teaspoon cloves
 1 cup raisins 1 teaspoon ginger
 1 teaspoon cinnamon

Mix sugar and melted butter, add molasses, beaten egg, sour cream, raisins and the flour mixed and sifted with dry ingredients. If necessary, add more flour to make a stiff batter. Drop by teaspoon on buttered tins. Bake in oven 375 degrees F., until lightly browned.

Sour Cream Cookies

1 egg 3/4 teaspoon soda
 1 cup sugar 1 1/2 teaspoons bak-
 1/2 cup sour cream ing powder
 2 1/2 cups flour or 1/2 teaspoon salt
 more 1 teaspoon vanilla
 Beat egg well, add sugar and cream, then sifted dry ingredients. Drop from a teaspoon on a greased sheet or inverted baking pan. Bake in oven, 375 degrees F.

Gives Bar Cookies

pan, simplifying mixing and eliminating the washing of mixing bowls.

SAUCEPAN ORANGE DATE BARS

1/2 cup butter or margarine
 1/2 cup sugar
 1 teaspoon grated orange rind
 2 teaspoons orange juice
 1 cup sifted all-purpose flour
 1/4 teaspoon soda
 1/2 teaspoon baking powder
 1 egg
 1/2 cup chopped walnut meats
 1/2 cup chopped pitted dates

Orange Frosting:

1 tablespoon butter or margarine, melted
 1 tablespoon plus 1 teaspoon orange juice
 1 cup sifted powdered sugar
 Melt butter in a saucepan.

Remove from heat. Add sugar, orange rind and juice. Blend. Stir in flour, sifted baking powder. Add egg and beat well. Add nuts and pour into greased pan. Bake in moderate oven, 350 degrees, about 25 minutes (do not overbake.) Cool. Spread with orange frosting, melt butter and add orange juice and cream. Beat until smooth. Cut into bars. Frosting has set. Makes 1 1/2 x 3-inch bars.

YUMMY frosted bars can be varied with different kinds of fruit, for (chocolate) brownie bars and date nut bars are other popular varieties with recipes on free Mary Cullen bulletins. Ask for these

COFFEE MOLASSES COOKIES

1/2 cup butter or margarine
 1/2 cup sugar
 1 egg
 1/2 cup unsulphured molasses
 2 1/2 cups sifted all-purpose flour
 1/2 teaspoon soda
 1 teaspoon baking powder
 1/2 teaspoon ginger
 1 teaspoon cinnamon or allspice
 1/2 cup cold coffee

Cream butter or margarine, beat in egg, then molasses. Sift and measure flour, sift again with dry ingredients. Add to creamed mixture alternately with coffee. Push cookie mixture from tip of teaspoon onto greased cookie sheet, leaving about 1 to 1 1/2 inches between each cookie to allow for spreading. Bake in moderately hot oven, 400 degrees, for about 10 minutes or until lightly browned. Makes about 3 1/2 dozen.

Tapioca comes from the bitter cassava, which is made edible by grinding and thorough washing.

Cinnamon Drops Flavor Cookies

Mothers are always glad to find a new cookie recipe and cinnamon drops with whole wheat flakes in them offer a treasure-house of nutrition.

CINNAMON DROPS

- 1½ cups sifted flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup soft butter or margarine
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla flavoring
- ½ cup buttermilk or sour milk

- 1 cup whole wheat flakes
- ¼ cup sugar
- 1 teaspoon cinnamon

Sift together flour, soda and salt. Blend butter and sugar. Add egg and vanilla; beat well. Add sifted dry ingredients alternately with butter-milk, mixing well after each addition. Stir in whole wheat flakes. Drop by teaspoonful onto ungreased baking sheets.

Combine sugar and cinnamon; sprinkle generously over cookies. Bake at 375 F° about 10 minutes. Makes 4 dozen.

BROWN SUGAR COOKIES

CREAM TOGETHER 2 cups Brown Sugar, 1 cup shortening. **ADD** 2 large eggs, 2 tablespoons milk, 1 teaspoon vanilla and cream until smooth. **SIFT TOGETHER** 4 cups Crown Best Patent flour, 2 teaspoons baking powder, 1 teaspoon salt and mix with creamed mix. Chill cookie dough if too soft to roll, then roll and cut desired shapes. Place on cookie sheet and bake at 350° for about 12 minutes.

For variety, add 1 cup of chopped dates, raisins, figs, nuts or dried fruits to the batter, or place a raisin or half a nut meat on each cookie.



10, OREGON

MAPLE RAISIN COOKIES

- 2 cups brown sugar
- ¾ cup shortening
- 2 eggs
- ½ cup table syrup
- 1½ cups seedless raisins
- 2¼ cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 2 teaspoons vanilla

Cream sugar with shortening, add beaten eggs, syrup, and raisins. Mix thoroughly, add vanilla and combine with flour sifted with baking powder and salt. Beat well and drop by small spoonfuls onto greased baking pans. Bake about 12 minutes in a moderate oven (350 degrees F.).

Treasure Cookies

By MARY CULLEN
Journal Food Editor

The only problem about cookies, as we have said before is keeping the cookie jar stocked. In many households, this is a real job, especially when there's always a demand for cookies for parties, lunch boxes, after-school snacks and tea and coffee-time.

Every cookie-maker has her favorites. At Mary Cullen's Cottage we get also calls for new varieties such as these spicy cookies using chopped raw apples.

APPLE TREASURE COOKIES

- ¾ cup soft butter or margarine
- 1¼ cups brown sugar, packed
- 2 eggs
- 2½ cups sifted all-purpose flour
- ½ teaspoon baking soda
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- ¼ teaspoon cloves
- ½ teaspoon nutmeg
- 1 cup chopped raw apple (peeled and cored)
- 1 (6 ounce) package caramel chips
- 1 cup chopped nut meats

Cream butter or margarine, add brown sugar, cream until light and fluffy, beat in eggs. Mix and sift flour, salt, soda, baking powder and spices, add to first mixture. Stir in apples, caramel chips and nuts. Mix well. Shove dough from teaspoon onto greased cookie sheets. Bake in moderate oven 375 degrees, 10 to 12 minutes until lightly browned. Make 4 to 5 dozen.

COOKIES that are baked then cut, have a big following. In this group are frosted molasses creams, which also come under the heading of "favorites." We're giving the recipe again by popular demand.

FROSTED MOLASSES CREAMS

- ½ cup butter or margarine (soft)
- ½ cup sugar
- 1 egg

- ½ cup light molasses
- ½ cup hot water
- 1½ cup sifted all-purpose flour
- ½ teaspoon salt
- 1½ teaspoons baking powder
- ¼ teaspoon soda
- 1 teaspoon instant powdered coffee
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon cloves

Cream butter or margarine and sugar together thoroughly, beat in egg. Add molasses and mix well. Add hot water. Sift together flour, salt, baking powder, soda, coffee, cinnamon, nutmeg and cloves. Add to creamed mixture, beat until smooth. Spread in greased 13x9½x2-inch pan. Bake in moderate oven, 350 degrees, 25 minutes. While warm frost with confectioners' icing. Cool and cut in squares. Makes 1½ dozen.

For confectioners' icing gradually add enough cream or top milk to 2 cups sifted confectioners' sugar to make of spreading consistency. Add few grains salt and 1 teaspoon vanilla.

SINCE bar cookies are so popular, here is another version to add to the recipe file.

Brown Sugar Sliced Cookies.

- 1 cup melted white shortening
- 1 cup brown sugar
- 1 egg
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 2 cups flour
- ½ teaspoon soda

Melt the shortening, but do not let it become really hot. Pour it into the mixing bowl, add the sugar and mix well. Add the beaten egg. Have the salt, cinnamon, flour and soda all sifted together. Stir into the first mixture as much of these dry ingredients as you can. Then knead in the rest. The dough will be quite stiff.

Now shape it in two rolls, each about 1½ inches thick. Roll up in waxed paper and lay in the refrigerator for a couple of hours. If you have a mechanical refrigerator you can hurry up this chilling by laying the rolls in a dry freezing tray for about half an hour.

Chilling the dough makes it even stiffer than it was when you mixed it, so stiff that with a sharp knife you may slice it just as

Chipp Nutmeg Cookies

1 cup soft butter.
1 cup sugar
1 egg -
 $3\frac{1}{2}$ cup flour
dash of salt.
1 teaspoon nutmeg
1 teaspoon soda
 $\frac{1}{2}$ cup butter milk.

Dough are rolled and
cut cookies.

Patented Butter Cookies

1 cup soft butter
1 cup sifted sugar
2 teaspoons vanilla
2 cups of all purpose flour
1 cup requires rolled oats
chocolate shot, (optional)

200 Mark is eggs or baking
powder & soda has been
used.

6 ball dough

sterilized jars and seal.

CREAMY white fudge frosting made the easy way is good on many types of cakes. It goes well too, on cupcakes that are to be packed in lunch boxes.

WHITE FUDGE FROSTING

1/2 cup butter or margarine

1 cup granulated sugar

1/4 cup milk

2 cups sifted confectioners' sugar (about)

1 teaspoon vanilla or 1/2 teaspoon almond extract

Melt butter, remove from heat. Add granulated sugar and milk, heat to boiling, stirring constantly. Remove from heat, cool. Gradually beat in confectioners' sugar, beating well after each addition, until of a spreading consistency. Add vanilla. This makes enough to frost the top and side of an 8 or 9-inch two-layer cake.

BUTTERSCOTCH COOKIES

very slowly over egg white. Add vanilla and beat until creamy and thick enough to spread. Slice bananas over first layer of cake, pour icing over them, and cover with second layer. Add nuts to icing before pouring over top of cake. Bananas may be used for the top layer if desired. Makes enough for two layers.

BUTTERSCOTCH COOKIES

3 1/2 cups sifted Swans Down

Cake Flour

1/2 tablespoon soda

1/2 tablespoon cream of tartar

1/2 cup butter or other

shortening

2 cups brown sugar

2 eggs, beaten light

1/2 tablespoon vanilla

Sift together flour, soda, and cream of tartar. Cream shortening. Add sugar and cream thoroughly. Add eggs and beat well. Add vanilla and flour mixture; mix well. Shape in round or square loaf, wrap in wax paper and let stand in cool place overnight. Cut in thin slices. Bake in hot oven (425° F.) 8 minutes. If desired, sprinkle with chopped nuts before baking. Makes 3 dozen cookies.



Colonial Bread

2 1/2 cups luke warm water

Milk to potato water

1/4 cup Brown Sugar

1 Teaspoon salt

2 Tablespoons shortening

1 cup yeast

2 cups rolled oats

5 1/2 cups flour

7 1/2 cups hot water

7 cups rice + 1/2 cup

White Kasha Sprays in
good added to water

(Yield: 5 dozen)

- (Yield: 5 dozen)
- $\frac{1}{2}$ cup salad oil
 - 1 egg
 - $\frac{3}{4}$ cup sugar
 - $\frac{1}{4}$ cup marmalade
 - $1\frac{1}{2}$ cups sifted all-purpose flour
 - 1 teaspoon baking powder
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{2}$ teaspoon soda
 - 1 teaspoon cinnamon
 - $\frac{1}{2}$ teaspoon cloves
 - $\frac{1}{4}$ teaspoon mace
 - 1 cup glaceed fruit
 - $\frac{1}{2}$ cup raisins
 - $\frac{1}{2}$ cup nuts
1. Heat oven to 375 degrees. Combine oil, egg and sugar; beat vigorously for two minutes with a rotary beater or electric mixer. Whip in marmalade.
 2. Add 1 cup of the flour, mixed with salt, soda and spices. Stir in fruit and nuts that have been dredged with remaining $\frac{1}{2}$ cup flour. Drop by spoonfuls onto a greased cookie sheet.
 3. Bake cookies about 8 minutes until edges are golden brown.

14 THE SEATTLE TIMES, SUNDAY

2 cups sifted all-purpose
flour

- $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
 1 teaspoon cinnamon
 $\frac{3}{4}$ cup shortening, soft
 1 cup firmly-packed brown
 sugar
 1 egg
 1 cup canned applesauce
 $1\frac{1}{2}$ cups rolled oats
 (quick or old fashioned,
 uncooked)
 $\frac{1}{2}$ cup chopped walnuts
 $\frac{1}{2}$ cup raisins

Heat oven to 375 degrees. Sift flour, soda, salt and cinnamon into a bowl. Add shortening, sugar, egg and applesauce; beat until smooth, about 2 minutes. Stir in remaining ingredients. Drop by teaspoonfuls onto greased cookie sheets. Place walnut half in center of each cookie, if desired. Bake 12 to 15 min.

- 1 cup fresh dates
- 1 egg
- 2 tablespoons milk
- $12\frac{2}{3}$ cups sifted all-purpose flour
- $1\frac{1}{4}$ cups rolled oats
- $1\frac{1}{2}$ cup granulated sugar
- $\frac{3}{4}$ cup brown sugar (packed)
- 1 teaspoon salt
- $1\frac{1}{2}$ teaspoon soda
- $2\frac{1}{2}$ cup shortening
- $1\frac{1}{2}$ cup chopped almonds
- 1 teaspoon vanilla

1. Slice dates. Beat egg lightly, add milk and pour over dates.
2. Combine flour, oats, sugars, salt and soda. Cut in shortening.
3. Add date mixture, almonds and vanilla. Mix with hands until all particles hold together.
4. Roll into balls and place on greased baking sheet. Flatten balls with bottom of glass dipped in sugar. Top each with date slice, if desired. Bake in moderately hot 375 degree oven about 10 minutes.

FAVORITES OF '59

Readers liked these recipes published during 1959 in the Mary Cullen column of the Oregon Journal. For help with homemaking problems, recipes, menus, party plans, come in, call CApitol 2-5511 or write

Mary Cullen's Cottage, OREGON JOURNAL Portland 7. Oregon

ORANGE COCONUT REFRIGERATOR COOKIES

- | | |
|-----------------------------|------------------------------|
| 1 cup butter (soft) | 2 eggs |
| 1 1/4 cups white sugar or | 3 cups sifted all-purpose |
| 1 1/2 cups brown sugar, | flour |
| packed | 2 teaspoons baking powder |
| 1 tablespoon lemon juice | 1/2 teaspoon salt |
| 2 tablespoons grated orange | 1 1/3 cups (3 1/2-ounce can) |
| rind | flaked coconut |

Cream butter, cream in sugar and lemon juice and orange rind. When very light, beat in eggs, one at a time. Sift flour with baking powder and salt. Mix into creamed mixture. Blend very well so that flour is mixed evenly. Add coconut and mix well. Form cookie dough into two or three rolls in wax paper or aluminum foil. This is easily done by spooning into 8-inch width waxed paper or foil. Draw edges up over dough and roll gently to smooth into even roll not more than 2 inches in diameter. Chill in refrigerator or freezer until firm. If chilling in freezer, it is better to put rolls in freezer bags. Dough can be shaped in refrigerator ice trays, or in fancy molds, if desired. When dough is firm, take out only a small roll at a time. Cut with thin-bladed, sharp knife into thin slices from 1/4 to 1/3 inch thick. Place on greased cookie sheet or shallow baking pan. Bake in moderate oven, 375 degrees, for 10 to 12 minutes, depending upon thickness. Cookies should be light, delicate brown. Remove from cookie pans while still warm. Cool before storing. Makes about 8 dozen cookies.

CHERRY GLAZE PIE

- | | |
|-----------------------------|------------------------------|
| 3 1/2 cups pitted frozen or | 1 1/2 tablespoons cornstarch |
| fresh sweet cherries | 1/8 teaspoon salt |
| (Royal Ann, Lambert, | 2 tablespoons lemon juice |
| Bing etc.) | 2 tablespoons butter or |
| 3/4 cup sugar | margarine |
| Water | |

Sprinkle the sugar over the pitted frozen or fresh cherries. Let stand for 30 minutes. Place over low heat and bring to the simmering point for 4 to 5 minutes and then drain juice. Add enough water to the juice to make 1 1/2 cups. Add slowly to the cornstarch and salt. Bring to a boil, stirring constantly over low heat. Cook until thickened. Cool to lukewarm and add lemon juice and butter. Cool to room temperature. Put drained cherries into baked pastry shell or crumb crust or into individual shells. Pour over glaze mixture and chill before serving. These pies are usually topped with whipped cream but are excellent served just as they are or topped with whipped cream cheese that has been diluted with cream or milk.

GINGER FRUIT SALAD MOLD

- | | |
|---------------------------|----------------------------|
| 1 package lime flavored | 1 1/2 cups mixed diced or |
| gelatin | sliced peaches, oranges, |
| 3/4 cup boiling water | bananas, apples, pears, or |
| 2 tablespoons lemon juice | canned pineapple, melon |
| 1 cup ginger ale | balls or cubes, berries |
| 1/4 cup chopped celery | or seedless grapes |

Dissolve gelatin in boiling water, placing over hot water if necessary, to dissolve all of gelatin. Add lemon juice and chill until syrupy, fold in ginger ale with the desired fruits and celery. Pour into mold or individual molds and chill until firm. Serve with mayonnaise or sour cream fruit dressing. Serves 4 to 6.

LEMON WAFER STACKS

- | | |
|---------------------|---------------------------|
| 3/4 cup butter | 1 to 2 teaspoons grated |
| 1 cup sugar | lemon rind |
| 3 eggs | 3 cups sifted all-purpose |
| 2 tablespoons lemon | flour |
| juice | 1/2 teaspoon salt |

Cream butter very well, cream in sugar until very fluffy. Beat in eggs, one at a time unless mixing with electric mixer. Add remaining ingredients. There is no need of baking powder in this recipe. Chill dough if these are to be rolled out. Roll thin on lightly floured board. Cut in small rounds or squares, bake on greased baking sheet in moderate oven 350 degrees, for about 10 minutes or until very light brown. Or roll dough as for refrigerator cookies in rolls about 1 1/2 inches in diameter. Wrap in waxed paper, put into freezing bags and seal. When firm, cut off in about 1/4 inch slices and bake on greased baking sheets. Remove from pans while still warm. Cool and put together with lemon frosting.

LEMON FROSTING - 3 tablespoons lemon juice, 1 teaspoon grated lemon rind, 4 tablespoons melted butter, 2 cups sifted powdered sugar. Mix and spread on half of cookies, top with other half of cookies. Since this frosting is apt to "set up" before half the cookies are spread, spread only about 1 dozen at a time.

YUMMY FROSTED BARS

- | | |
|-------------------------------|----------------------------|
| 1/4 cup butter | 1 teaspoon cinnamon |
| 1/2 cup sugar | 1/2 teaspoon nutmeg |
| 1 egg | 1/4 teaspoon cloves |
| 1/2 cup molasses | 1/4 cup milk or buttermilk |
| 2 cups sifted all-purpose | 1 cup chopped raisins or |
| flour | dates or soft dried prunes |
| 1/2 teaspoon salt | 1 cup chopped nuts |
| 1/4 teaspoon soda | |
| 1 1/2 teaspoons baking powder | |

Cream butter and sugar. Add egg, molasses, blend thoroughly. Sift together flour, salt, soda, baking powder and spices. Add dry ingredients and milk alternately to first mixture. Add nuts and raisins. Pour batter into greased baking pan 9 x 13 x 2 inches. Bake in moderate oven, 350 degrees, about 25 minutes or until done. Cool. Spread with a thin coat of confectioner's sugar frosting. Mix 3 tablespoons boiling water, 1/2 teaspoon vanilla, 1 cup confectioner's sugar. Cut into 2-inch squares.

RICH OATMEAL DROP COOKIES

- | | |
|---------------------------|-------------------------|
| 1 cup butter | 2 teaspoons cinnamon |
| 2 cups brown sugar | 1/2 teaspoon cloves |
| 2 eggs | 1/2 teaspoon nutmeg |
| 2 cups sifted all-purpose | 1 cup rolled oats |
| flour | 1 cup raisins |
| 1/2 teaspoon salt | 1/2 cup broken nutmeats |
| 1/2 teaspoon soda | |

Cream butter, add sugar and cream until fluffy. Add eggs, one at a time, and beat in thoroughly. Sift flour with spices, salt and soda. Add to first mixture, add oats. Add raisins and nuts, if desired. Push by teaspoonfuls on a greased baking sheet. Flatten dough slightly with a fork. Bake in moderate oven, 375 degrees, for 10 to 12 minutes, or until delicate brown.

PUFFY OATMEAL DROP COOKIES - Reduce butter to 3/4 cup and sugar to 1 1/2 cups. Add 1 teaspoon baking powder sifted with flour and 1/4 cup milk.

HOT COCOA

(1 Cup)

1/2 cup HERSHEY'S Cocoa
1/2 cup Sugar, Dash of Salt
1/4 Cup Milk
2 to 1 1/2 cups Water
1/2 cup sugar, salt, in saucepan, then add hot water
over low heat, bring to a boil, and boil 2 minutes,
stirring constantly. Add milk and heat slowly. DO
NOT BOIL. If desired, beat before serving. Serve hot

FUDGE CAKE

2 1/4 Cups Flour
1 Teaspoon Soda
1 Teaspoon Baking Powder
1/2 Teaspoon Salt
1/2 Cup Shortening
1 1/2 Cups Sugar
1 Teaspoon Vanilla
2 Eggs
1 Cup Sour Milk
1/3 Cup Hot Water
1/2 cup HERSHEY'S Cocoa

(1) Sift flour once, then measure and mix with soda,
baking powder and salt; sift again. (2) Cream shorten-
ing; add sugar gradually, beating thoroughly after
each addition. (3) Add vanilla, then well-beaten eggs,
beat until fluffy. (4) Beat in flour mixture alternately
with sour milk. (5) Mix cocoa and hot water to form a
smooth paste; beat into batter. (6) Pour into 3 small or
2 large layer cake pans. (7) Bake in moderate oven
(350° F.) 30 to 35 minutes. Cool; spread with

ES SENT ON REQUEST

POUND

HERSHEY, PA.

CHEESE STRAWS

CHEESE STRAWS

2 cups sifted Swans Down
Cake Flour
1/2 teaspoon salt
1 cup cold shortening
1/3 to 1/2 cup cold water
1 cup grated cheese
1/4 teaspoon salt
Shake of cayenne
Paprika

Shortening and water should be as cold as possible to obtain
best results. Sift flour and salt together. Cut in shortening until
mixture looks like meal. Add water, a little at a time, mixing with
a knife or spatula until the dough cleans bowl of flour and paste.
Use as little water as possible.

Roll pastry in rectangular sheet 1/8-inch thick. Season cheese
with salt, cayenne and paprika. Sprinkle 1/2 cup cheese over
half of pastry. Fold. Press edges together firmly. Fold again. Roll
in sheet 1/8-inch thick and sprinkle rest of cheese over half of sheet.
Fold and roll as before. Cut in strips 1/4-inch wide and 4 or 5
inches long. Place on baking sheet, dust lightly with paprika. Bake
in moderate oven (375° F.) 8 or 10 minutes, or until delicate straw
color. Makes 12 dozen cheese straws.



HERMITS

HERMITS

3 cups sifted Swans Down
Cake Flour
1 teaspoon soda
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1 cup nuts, cut coarse
1 cup raisins
1 cup shortening
1/2 cup butter or oil
1/2 cup brown sugar
2 tablespoons sour milk
2 eggs, beaten together

Sift flour once, measure, add soda, nutmeg and cinnamon, and
sift together three times. Sift half this mixture over fruits and
nuts; mix well. Cream shortening thoroughly, add sugar gradu-
ally, and cream together until light and fluffy. Then add milk and
eggs. Beat well. Add sifted dry ingredients, and fruits and nuts,
a small amount at a time. Beat after each addition until smooth.
Drop from teaspoon on greased tins and bake in moderate oven
(375° F.) 10 to 15 minutes. Makes 5 dozen hermits.

"Cake Secrets" will tell you how to make all sorts of wonderful cakes
successfully! (Read the offer on the top of the Swans Down package.)

13. Chocolate Pudding Cake

1 cup sifted flour
3/4 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
2 1/2 tablespoons cocoa
1/2 cup milk
1 teaspoon vanilla extract
1 tablespoon butter or margarine, melted
1/2 cup chopped pecans
1/2 cup granulated sugar
1/2 cup light brown sugar, firmly packed
2 tablespoons cocoa
1 cup boiling water
Whipped cream



IN MY HOME TOWN, Manhattan, Kan., a
group of five friends organized a gourmet-
dinner club. These women had made cook-
ing and recipe collecting a hobby over the
years. At their dinner parties they cook
their favorite dishes. A dessert that has
had innumerable curtain calls is Mrs. Hal
Harlan's Chocolate Pudding Cake.

DIRECTIONS: Sift together flour, 3/4 cup
granulated sugar, baking powder, salt and
2 1/2 tablespoons cocoa. Add milk, vanilla

and butter; blend thoroughly. Stir in nuts.
Turn batter into greased 8x8x2-inch pan.
Combine remaining 1/2 cup granulated sugar,
brown sugar, remaining 2 tablespoons cocoa
and boiling water; pour
over batter. Bake at 350°F.
for 40 to 45 minutes.
When cool turn upside
down onto serving dish.
Garnish with whipped
cream. Yield: 8 portions.
Serve in slim slivers.



Mrs. Harlan

THE END

THIS WEEK Magazine / March 18, 1962

CH
sugar

COCOA APPLE CAKE

TENDER, MOIST CAKE. KEEPS WELL.

3 eggs
2 cups C and H Granulated Sugar*
1 cup (2 sticks) margarine
1/2 cup water
2-1/2 cups all-purpose flour
2 tablespoons cocoa
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon allspice
1 cup finely chopped nuts
1/2 cup chocolate bits
2 apples, cored and grated or
finely chopped (2 cups)
1 tablespoon vanilla

Beat together eggs, sugar, margarine and water until fluffy. Si
together flour, cocoa, soda, cinnamon and allspice. Add to cream
mixture and mix well. Fold in nuts, chocolate, apples and vanil
until evenly distributed. Spoon into greased and floured 10-inc
loose bottom tube pan. Bake in 325 degree oven 60-70 minut
until cake tests done. Makes 1 cake, 10 servings.

*Pure Cane, of course!

CHOCOLATE MERINGUE PIE



CHOCOLATE MERINGUE PIE

PIE CRUST

2 cups sifted Swans Down Cake Flour $\frac{1}{2}$ cup cold shortening
 $\frac{1}{2}$ teaspoon salt $\frac{1}{3}$ to $\frac{1}{2}$ cup cold water

Shortening and water should be as cold as possible for best results. Sift flour and salt together. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with a knife until the dough cleans bowl of all flour and paste. Use as little water as possible. Roll dough $\frac{1}{4}$ -inch thick on floured board. Fit on pie plate. Turn edge and prick with fork. Bake in hot oven (450° F.) 15 minutes. Makes a 9-inch two-crust pie. Use one-half recipe for one-crust pie.

FILLING

4 tablespoons Swans Down Cake Flour 2 egg yolks, beaten light
 $\frac{3}{4}$ cup sugar 1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon salt 1 baked pie shell
2 cups milk 4 tablespoons fine, granulated sugar
3 squares bitter chocolate, melted $\frac{1}{8}$ teaspoon salt
2 egg whites, beaten stiff

IMPERIAL SUNSHINE CAKE

Mix flour, sugar and salt. Scald milk in double boiler, add chocolate, then flour mixture. Cook over hot water, stirring constantly, until thick and smooth. Add egg yolks gradually, cook 1 minute, remove from stove and add vanilla. Pour into pie shell. Beat sugar and salt into egg whites and cover pie. Bake in slow oven (300° F.) 15 minutes, or until delicate brown. Makes one 9-inch pie.

IMPERIAL SUNSHINE CAKE

1 cup sifted Swans Down Cake Flour $\frac{1}{2}$ cup water
 $\frac{3}{4}$ teaspoon cream of tartar 6 egg whites, beaten light
 $1\frac{1}{2}$ cups sugar $\frac{1}{4}$ teaspoon salt
6 egg yolks, beaten light

Sift flour once, measure, add cream of tartar and sift four more times. Boil sugar and water until it threads when dropped from tip of spoon (238° F.). Pour hot syrup in fine stream over egg whites to which salt has been added, beating constantly. Continue beating as mixture cools. Add egg yolks. Fold in flour gradually. Add extract. Pour into ungreased tube pan and bake in slow oven (325° F.) 60 minutes. Remove from oven and invert pan one hour or until cold.



Oatmeal Cookies

1 cup butter
1 " Sugar
2 eggs
2 cups raw oatmeal
2 " flour
1 teaspoon soda
1 " Cinnamon
 $\frac{1}{4}$ cup sour milk
4 " Raisins
1 " chopped nut meats
 $\frac{1}{4}$ " optional.
add soda in flour.

Perfect

Buttermilk Rolls

1 pkg dry yeast
 $\frac{1}{4}$ cup lukewarm water
1 cup Buttermilk
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup shortening
Dash of salt
4 cup flour
 $\frac{1}{2}$ tsp soda
1 egg

Beat heat the
1-3 milk hot in
may curdle.
Proved as for
yeast bread.
Mrs. Lighton Davis



Red Devil Food
2 cups & 7 Mother E.L. Recipe
1 Cup Sugar
1/2 Cup Butter

2 Eggs
1/2 Cup Salt

1/2 Teaspoon Soda
3/4 Cup Sour Milk
2 Squares Baker's un-
sweet chocolate
1 Teaspoon Vanilla Ext.
1/3 cup boiling water.

2 cups flour, or cake flr.

Melt chocolate in hot water
Beat eggs till thick.

Sift flour salt & soda
together 3 times.

Add hot water last.
Let stand until red color sets.

Irish Soda Bread

4 cups flour

2 tbsps salt

$1\frac{1}{2}$ " Soda

$\frac{1}{3}$ cup sugar

2 Tbsps Caraway Seed

$\frac{3}{4}$ cup Currants or Raisins

$1\frac{1}{2}$ cup Sour Milk

Method

Put dry ingredients together, add
Caraway seed & Currants.
Then add Sour Milk & stir
to form a ball. Turn out
floured board, knead & bake
on greased cookie sheet.
Make cross on top.



A Modern Hotel
In a Modern City

The HOTEL ELLIOTT

ASTORIA OREGON

Mahogany Macaroon Cake

6 Table spoons of chocolate add 5 table spoons .. hot water and mix well and let cool.

Cream $\frac{1}{2}$ cup of butter adding $1\frac{1}{2}$ cups of sugar gradually.

add 4 beaten egg yolks and then add chocolate mix ture. thoroughly cooled. add $\frac{1}{2}$ cup sweet milk and beat hard with egg beater.

add $1\frac{3}{4}$ cups of sifted flour to which 2 tea spoon of baking powder has been added

Beat 4 egg whites stiff and fold into the mix ture.

1 tea spoon of vanilla.

Bake in two layers at 350 degrees for 30 minutes

Date Bars

1 cup sugar

3 egg yolks

1 teaspoon vanilla
 $\frac{1}{4}$ cup butter melted.

salt

3 egg whites beaten stiff

1 cup chopped dates

$\frac{3}{4}$ cup pecans chopped.

Beat sugar into egg yolks and yolk butter, fold in egg whites. Add flour with baking powder & blend. Stir in dates, bake in Chacoan pan.

4-oz.

Levistic Rye Bread

2 pk. dry yeast
1 tbsp Sugar
4 $\frac{1}{2}$ cups like warm water
7-8 - cups white flour
1 $\frac{1}{2}$ tbsp salt
1 cup B. Sugar
5 tbsp heated molasses
(Add pinch of soda)
5 tbsp melted shortening.
1 $\frac{1}{2}$ cup rye flour
grated rind of one orange
1 tbsp cardamom seed.

- Method -
- Over -

Dissolve yeast in $\frac{1}{2}$ cup water
to which $\frac{1}{2}$ cup sugar add
Let stand 5 minutes.

Add to 4 cup water & white
flour to make soft sponge
about 4 cups. Let stand in
warm place till bubbly.

Add remaining ingredients
to sponge. Beat well & flour
to make a stiff dough. Let
in warm place & rise
twice & shape into loaves
& rise again. Bake
about 40 minutes.

Very fine.

Bread and Butter pickles
7 qts Cukes sliced
12 Onions sliced
2 Green peppers
2 Red "
 $\frac{1}{4}$ cup white mustard seed
 $\frac{1}{4}$ 3 tablespoons celery seed
 $4\frac{1}{2}$ cups white sugar
3 tablespoons turmeric.
 $1\frac{1}{2}$ quarts vinegar

Sprinkle salt over vegetables
and leave (3) hours, then
drain and cook about
10 minutes, Seal.

No 762

SCRAP BOOK

FOR ADDITIONAL SHEETS
ASK FOR SCRAP BOOK

REFILL No 766

— PRODUCT OF WESTERN PAPER CO. —

